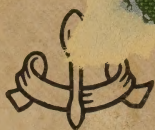




365



CHAFING DISH RECIPES



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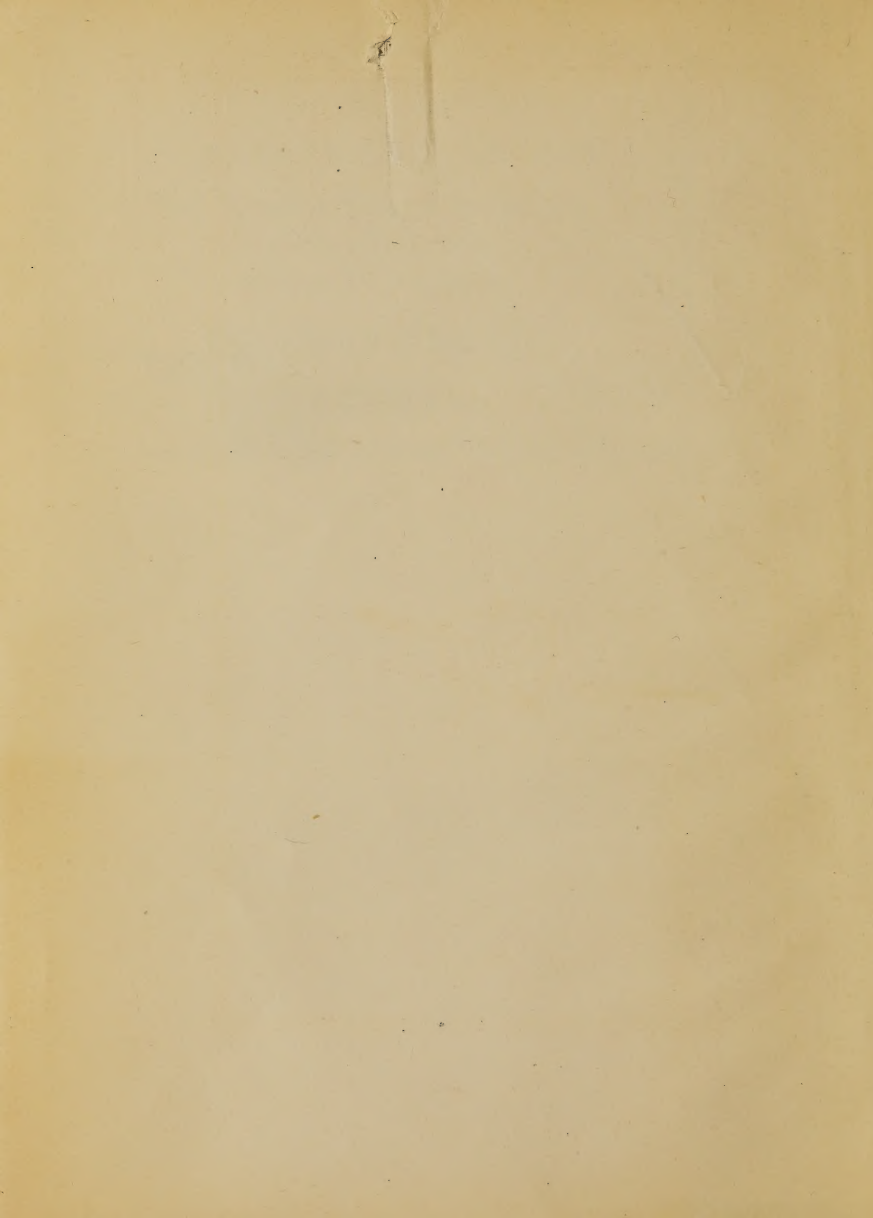
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365

Chafing-Dish Recipes

A Chafing-Dish Recipe for
Every Day in the Year



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JANUARY



1.—Little Pigs in Blankets.

Choose large, plump oysters, and wrap about each a thin slice of corned pork or fat bacon, pinning it with a wooden toothpick. Lay them in the heated blazer, and cook until the pork or bacon is crisp.



2.—Deviled Lobster.

Make a paste of 1 tablespoonful of butter, $\frac{1}{2}$ teaspoonful of curry powder, 1 tablespoonful of Worcestershire sauce, $\frac{1}{4}$ teaspoonful of salt, and 1 saltspoonful of mustard. Dip each piece of lobster in this paste and sauté in plenty of hot butter. This recipe can be varied by using catsup instead of Worcestershire sauce, and omitting



January

the curry, or by using chili, or wild cherry sauce.



3.—Quail (No. 1).

Clean and split the quail down the back as for broiling. Put 2 tablespoonfuls of butter in the chafing-pan, lay in the birds, and when browned on one side, turn over and cook the other. Add $\frac{1}{2}$ cupful of stock, 1 heaped tablespoonful of currant or plum jelly, 1 tablespoonful of mushroom catsup, and a little celery salt and paprika. Add also $\frac{1}{4}$ cupful of claret if you prefer. Have ready some slices of fried hominy, or corn mush, and serve with the quail.



4.—Breakfast Cereal.

Put 2 cupfuls of water in the blazer, add $\frac{1}{2}$ teaspoonful of salt, and when boiling stir in quickly $\frac{2}{3}$ of a cupful of any preferred cereal which can be cooked in half an hour. Let it cook



January

rapidly, stirring until thick, then set it over the hot-water pan, cover closely, and cook as long as you please.



5.—Oysters à la Creole.

Melt 2 tablespoonfuls of butter in the chafing-dish, add 2 slices of onion finely chopped, and stir until they are delicately browned. Add 1 tablespoonful of flour, stir until smooth and brown, then add 1 cupful of stewed tomatoes. As soon as the sauce thickens add 1 pint of oysters, drained from their liquor, and cook until the edges curl. Season with 1 drop of Tabasco pepper sauce and $\frac{1}{2}$ of a teaspoonful of salt. Serve with or without toast.



6.—Lobster à la Newburg (No. 1).

Put the upper pan of the blazer in the bath, and when the water boils put 1 cupful of cream in the pan, and



January

as soon as heated, add gradually the beaten yolks of 3 eggs, stirring constantly. When the sauce has thickened add 2 cupfuls of lobster and $\frac{1}{2}$ cupful of sherry. Season and serve as soon as the lobster is heated through.



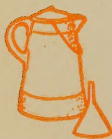
7.—Canvasback.

Put 1 tablespoonful of butter in the chafing-dish, and when light brown lay in the breast of a canvasback duck; sauté first on one side, then on the other, until a golden brown. Season with salt and cayenne and serve with currant jelly.



8.—Creamed Clams.

Cook together 1 tablespoonful of butter and 1 tablespoonful of flour over boiling water, add 1 pint of cream, and when you have a smooth sauce put in 1 pint of soft clams. As soon as they are plump, stir in the



January

beaten yolks of 2 eggs, drop by drop. Cook two minutes longer, add 1 tablespoonful of sherry, and serve at once.

9.—Turkey Hash.

Season 2 cupfuls of cold chopped turkey with 1 teaspoonful of salt, $\frac{1}{4}$ of a teaspoonful of pepper and 1 tablespoonful of chopped parsley. Make a sauce of 2 tablespoonfuls of butter, 2 tablespoonfuls of flour and 2 cupfuls of milk; when the milk is heated, add the turkey. Cook for ten minutes and serve on toast.

10.—Eggs and Anchovies.

Melt 1 tablespoonful of butter in the blazer, add 1 gill of cream, and when both are hot stir in 5 beaten eggs. When they begin to thicken put in 1 dozen anchovies, skinned and minced, a dash of cayenne, and cook, stirring constantly, until the



January

dish is the consistency of ordinary scrambled eggs. Serve on buttered toast.



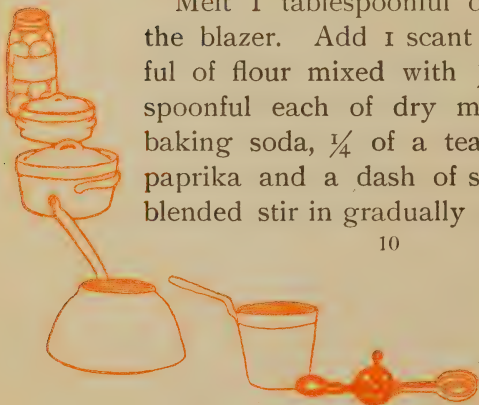
11.—Lobster à la Malta.

Melt 1 large tablespoonful of butter in the blazer ; open and drain 1 can of lobster, put the lobster meat into the blazer, stir and cook three minutes ; add $\frac{1}{2}$ gill of brandy, $\frac{1}{2}$ gill of sherry wine, and $\frac{1}{2}$ cupful of canned tomatoes, 1 teaspoonful of salt, and $\frac{1}{4}$ teaspoonful of paprika ; cover and cook five minutes, then serve.



12.—Cheese Fondue (No. 1).

Melt 1 tablespoonful of butter in the blazer. Add 1 scant tablespoonful of flour mixed with $\frac{1}{4}$ of a teaspoonful each of dry mustard and baking soda, $\frac{1}{4}$ of a teaspoonful of paprika and a dash of salt. When blended stir in gradually $\frac{3}{4}$ of a cup-



January

ful of milk. When the sauce is smooth and thick slip the hot-water pan underneath, then add $\frac{1}{2}$ of a cupful of fine stale breadcrumbs and $\frac{1}{4}$ of a pound of grated or chopped cheese. Cover and stir often until the cheese is melted then add 3 well-beaten eggs. Extinguish the light and serve at once.



13.—Rolled Pancake.

Separate the yolks and whites of 2 eggs; beat the whites to a stiff froth, mix the yolks with a little salt, $\frac{1}{2}$ cupful of flour, and 1 cupful of milk or water to a smooth batter; then pour gradually, while beating constantly, the batter into the beaten whites; place the blazer over the lamp; when hot put in $\frac{1}{2}$ tablespoonful of butter; as soon as melted pour in $\frac{1}{3}$ of the batter, cover and cook till light brown on the under side, then turn and bake the same on the other side, slip the



January

pancake on to a plate, spread over some jelly, roll up, and keep it warm till the remaining batter is baked the same way.



14.—Bellevue Stew.

Put 1 quart of oysters in the chafing-dish, cover and let them get hot, then add 1 generous tablespoonful of butter. After the butter is melted, add 1 cupful of oyster crackers crumbled, not mashed, 1 heaping saucerful of chopped celery, 1 tablespoonful of Worcestershire sauce, pepper and salt to taste and 1 squeeze of lemon juice. Put in 1 teacupful of sherry wine just as it is ready to be served.



15.—Eggs with Sardines.

Bone and skin 1 small box of sardines, and flake them with a fork. Melt 1 tablespoonful of butter in the blazer, lay in the sardines, and cook until they are hot through. Add 5



January

eggs, beaten without separating, and when set stir in the juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ teaspoonful of salt, and a little cayenne.

16.—Oysters Fricasseed.

Melt $\frac{1}{2}$ tablespoonful of butter in the blazer, add $\frac{1}{2}$ tablespoonful of flour, stir and cook two minutes, add 1 cupful of cream or milk, stir until smooth, season with $\frac{1}{2}$ an even teaspoonful of salt and a little white pepper, add 15 large oysters without their liquor, cook until they are plump and begin to ruffle; add last the yolk of 1 egg, mixed with 1 teaspoonful of lemon juice; serve with crackers.

17.—Blanquette of Partridge.

Cut the meat of cold cooked partridge into slices. Make a cream mushroom sauce; add the meat and simmer until heated. Season and serve.



January

18.—Chocolate Caramels.

Put into the blazer 1 pound of brown sugar, $\frac{1}{4}$ pound of grated chocolate, and $\frac{1}{2}$ cupful of water, and let it cook until a little dropped in cold water will harden. Then stir in 1 tablespoonful of butter, and 1 cupful of chopped walnuts or pecans. Mix thoroughly, and turn into shallow buttered pans, and before it hardens cut it into squares.



19.—Sweetbreads with Olive Sauce.

Parboil and pick apart 1 pair of sweetbreads, and cut 6 olives into strips before bringing to the table. Melt and brown 2 tablespoonfuls of butter in the blazer, add 2 tablespoonfuls of flour and stir until smooth and brown. Pour in 1 pint of stock, and when mixed smooth, add the sweetbreads. Stir gently until the same thickens; add salt and pepper to



January

taste, 1 tablespoonful of mushroom catsup, and the olives.

Serve with toast sippets.

20.—Fillets of Game.

Remove the breast of any small game, partridges, quail, or grouse, separate each half into two fillets, trim and press into good shape, brush with melted butter, brown quickly, spread with maitre d'hotel butter, and serve on toast with celery salad.



21.—Scotch Finnan Haddie.

Dip the fish in boiling water, take out all the bones and skin. Pound the meal and add pepper, salt, butter and 1 tablespoonful each of lemon juice and cream. Cook and stir until smooth, then pour over slices of toast buttered and dipped for an instant in hot water.



January

22.—Terrapin.

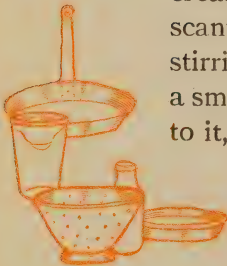


Melt 3 tablespoonfuls of butter in the chafing-dish, add the meat of 1 terrapin, and when heated through, $\frac{1}{4}$ of a cupful of sherry or Madeira. Season with salt and pepper and serve.

23.—Tripe with Cream Sauce.



Select the thick honeycomb tripe, boil it, and cut it into strips about an inch wide by three inches long. Put into a blazer 2 tablespoonfuls of butter and $\frac{1}{2}$ teaspoonful of onion, minced fine. When these are hot, lay in the tripe, first dredging each slice well in flour. Cook until brown, turning often. Take it out, add to the butter in the pan $\frac{1}{2}$ pint of cream, into which has been stirred 1 scant tablespoonful of flour. Cook, stirring all the time, until you have a smooth, thick sauce, return the tripe to it, and serve.



January

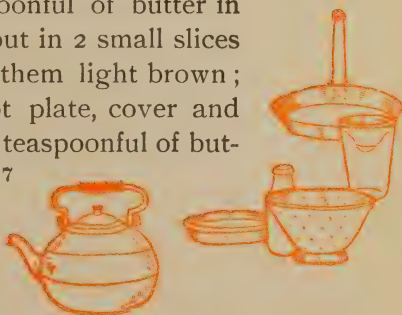
24.—Clams à la Newburg.

Melt 1 tablespoonful of butter in the chafing-dish, add 1 tablespoonful of flour and stir until smooth. Add 1 cupful of cream and 25 clams freed from all liquor, and as soon as the cream is heated add the yolks of 2 eggs, beaten light. Stir them in gradually and cook only until the clams are thoroughly heated. The sauce should not be allowed to boil. It is better to make this dish entirely over hot water, that there may be no danger of the sauce separating. Season, add a dash of cayenne, 2 tablespoonfuls of Madeira, and serve at once.



25.—Hot Clam Pepper Roast.

Melt $\frac{1}{2}$ tablespoonful of butter in the chafing-dish, put in 2 small slices of bread, and fry them light brown; lay them on a hot plate, cover and set aside. Place 1 teaspoonful of but-



January



ter in the blazer with 1 tablespoonful of fine chopped onion, 1 tablespoonful of fine chopped green pepper, a small piece of bruised garlic the size of a white bean; cook five minutes without brewing, then add 4 tablespoonfuls of clam juice, $\frac{1}{2}$ tablespoonful of liquid beef extract, a pinch of salt, and the same of pepper; remove the bodies from 6 large clams, chop the hard part fine, and add it with the bodies to the blazer; cook five minutes, pour it over the fried bread and serve.



26.—University Grill.

Drain off all the liquor from 1 pint of oysters and put them in the hot chafing-dish. As the liquor flows from the oysters, dip it out with a spoon and keep them as dry as possible, until they are plump. Sprinkle them with salt and pepper and add 2 tablespoonfuls of butter. Lay each



January

one on a zephyrette and pour the liquor over.

27.—Eggs and Bacon.

Cut thin slices of bacon and fry them in the blazer until quite crisp. Draw them then to the side of the dish, and fry eggs in the fat from the bacon. Serve together.



28.—Curry of Lobster.

Melt 2 tablespoonfuls of butter in the blazer, add 1 tablespoonful of chopped onion and brown. Add 1 tablespoonful of flour and 1 teaspoonful of curry powder, stir until smooth and brown, when 2 cupfuls of stock should be added and the mixture cooked for five minutes. Add 2 cupfuls of lobster. Cook only until heated through. Season with $\frac{1}{2}$ teaspoonful of salt and serve.



January

29.—Chafing-Dish Mushrooms.

Stir 1 large spoonful of flour and another of butter in the blazer together until thoroughly cooked. Open a can of mushrooms, and add $\frac{1}{2}$ cupful of the liquor with 1 cupful of stock to the contents of the blazer. Let it boil five minutes, seasoning with salt to taste and cayenne pepper. Then drain the mushrooms from the remainder of the liquor, empty into the blazer and cook until tender, about ten minutes. This makes an accompaniment to meat, or can be poured over toast.

30.—Chicken Terrapin.

Put in the chafing-dish the dark part of a turkey or chicken or goose, cut in small pieces, with $\frac{1}{2}$ pint of cream or stock, and when it comes to a boil, stir in the following mixture : 2 tablespoonfuls of butter, rubbed into a smooth paste with 1 tablespoonful

January

of flour and the yolks of 3 eggs and 1 teaspoonful of dry mustard, a little cayenne and salt mixed with a little cream or stock. Let simmer a few minutes and then when ready to serve, stir in 1 wine-glassful of Madeira or sherry wine.



31.—Quail (No. 2).

Fry whole in the blazer until nearly done ; take them out and cut them in halves. Make a rich gravy by working 1 tablespoonful of flour into 2 of melted butter and adding a little chopped onion and white wine. Return the quail to the gravy and cook until quite tender.





FEBRUARY

1.—Fricasseed Eggs.

Cook 1 very small onion minced fine in 1 teaspoonful of butter in the blazer ; stir in 2 teaspoonfuls of flour, and when it bubbles add 1 cupful of good gravy or stock. When it is boiling hot lay in 6 hard boiled eggs, gently, not to break them, each cut crosswise into 4 thick slices. Let them cook three or four minutes, or until smoking hot, season with salt and pepper, sprinkle with 1 table-spoonful of chopped parsley, and serve on fried bread.



2.—Creamed Salt Cod.

Either soak the cod for a while before it is used, or else put it in a colander after it is shredded and pour



February

boiling water over it two or three times. Make a white sauce, put in 2 cupfuls of the fish, and when it is smoking hot add to it 1 gill of cream. Or you may omit this, and put in 1 tablespoonful of minced green pickle and 1 hard boiled egg, chopped fine.



3.—Fried Oysters à la Maitre d'Hotel.

Procure 12 large fresh oysters ; lift them out of their liquor with a fork, lay them on a napkin to absorb the moisture, then lay them on a board, dust them with flour, dip them separately into beaten egg, then in finely rolled crackers, let them lay for a little while on the board to dry ; then place the blazer with $\frac{1}{2}$ of a tablespoonful of butter and $\frac{1}{2}$ of a tablespoonful of lard over the lamp ; as soon as melted put in as many oysters as conveniently will go into the blazer without crowding and fry them light brown on both sides ; remove and



February



lay the oysters on a hot dish, and spread over each oyster a little maitre d'hotel butter. Serve with bread and butter.

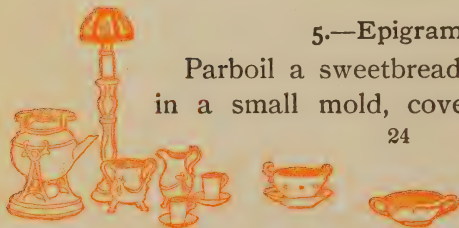
4.—Lobster à la Citizen.



Extract the meat from a 2 pound freshly-boiled lobster, cut the meat into one-inch sized pieces ; place the blazer, with 1 tablespoonful of butter, over the lamp, add $\frac{1}{2}$ cupful of sliced mushrooms, cover and cook five minutes, add the lobster meat, 1 even teaspoonful of salt, $\frac{1}{4}$ teaspoonful of paprika, 1 gill of sherry wine, cook six minutes, mix the yolks of 3 eggs with $\frac{3}{4}$ of a cupful of rich cream, add it to the lobster, stir a few minutes, without boiling, extinguish the lamp and serve.

5.—Epigrams.

Parboil a sweetbread, drain, place in a small mold, cover, and press



February

with a weight. When ready to use cut in half-inch slices, roll alternately in fine cracker-crumbs and beaten egg. Put thin slices of bacon in the chafing-dish and when they are nicely browned put in the sweetbreads and cook until thoroughly done.



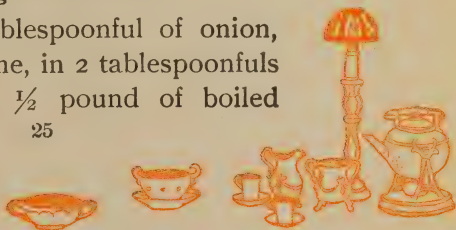
6.—Oyster En Cchette.

Soak 1 cupful of cracker-crumbs in as much milk as they will absorb; add 1 teaspoonful of softened butter, $\frac{1}{4}$ of a teaspoonful of salt, a dash of white pepper and nutmeg, $\frac{1}{2}$ of a tablespoonful of chopped parsley and 1 beaten egg yolk. Form into small cakes, hide a fat oyster in each one and sauté a pale brown in olive oil.



7.—Eggs with Ham.

Brown $\frac{1}{2}$ tablespoonful of onion, minced very fine, in 2 tablespoonfuls of butter, add $\frac{1}{2}$ pound of boiled



February

ham, cut in small pieces, sprinkle with $\frac{1}{2}$ teaspoonful of mustard, and cook the meat until it begins to crisp. Stir in 6 eggs, and cook until thick.



8.—Welsh Rarebit.

Into the chafing-dish put a scant $\frac{1}{2}$ teaspoonful of salt, 1 level teaspoonful of paprika or a dash of cayenne and $\frac{1}{4}$ of a teaspoonful of dry mustard. Moisten with 3 tablespoonfuls of ale. When steaming hot add 1 pound of good American cheese grated or cut fine. Stir constantly as the cheese begins to melt, moistening as necessary with more ale; the exact quantity depends upon the kind of cheese used—probably not more than $\frac{1}{2}$ cupful will be needed altogether. Have ready some thin, crisp toast or some saltine wafers warmed in the oven. When the mixture in the chafing-dish forms a



February

smooth, creamy mass pour it over the toast or wafers and eat at once.

9.—Dampf Nudeln.

Sift 1 cupful of flour into a bowl, add 1 teaspoonful of butter and 1 tablespoonful of sugar with $\frac{1}{2}$ teaspoonful of baking powder; rub butter and flour together, mix the yolks of 3 eggs with 2 tablespoonfuls of milk, add it to the flour, mix all together, add 1 tablespoonful of currants and 1 tablespoonful of seeded raisins; place the blazer over the hot-water pan with 1 cupful of boiling milk, $\frac{1}{2}$ tablespoonful of butter, and $\frac{1}{2}$ tablespoonful of sugar; put the batter with a spoon into the blazer, cover, and cook till done, which in small portions will take about twenty-five minutes. To ascertain when done, stick a fork through them. If it comes out clean, they are done; if some of the dough adheres to it, the



February

cooking must be continued. Serve with snow sauce.



10.—Delmonico Lobster.

Cut lobster meat in small cubes ; or if canned lobster is used, open and empty into an earthen bowl an hour before using. Melt 2 tablespoonfuls of butter in the pan and add 1 tablespoonful of flour, salt, cayenne and a grating of nutmeg. Work smooth and free from lumps, and then add gradually 1 cupful of cream, 1 gill of sherry, the lobster meat and 2 hard-boiled eggs cut in slices. Serve with thin slices of lemon on top.



11.—Gumbo Oysters.

Sauté a few dices of salt pork with a tablespoonful of minced onion until nicely browned ; add 1 tablespoonful of flour, and when it is well blended with the fat, put in 1 cupful of chicken



broth, 1 teaspoonful of minced green peppers and 1 cupful each of cooked okra and tomatoes. Season with salt and pepper and strain in the liquor from 1 pint of fresh oysters. Lastly put in the oysters, and as soon as they are plump, pour over hot Boston crackers, split and buttered. Gumbo powder can be used instead of the okra.



12.—Lucknow Curry.

Melt 1 tablespoonful of butter and stir in 1 tablespoonful of flour; add 1 teacupful of chicken broth and 1 of cream; mix thoroughly until smooth, and season with salt and white pepper; cut a cold boiled fowl in bits and put in with 1 tablespoonful of curry powder and the juice of $\frac{1}{2}$ lemon. After it is thoroughly heated lift from the fire and put over the hot-water pan and add the yolks of 4 eggs beaten, and stir until thick.



February

13.—Curried Shrimps.

Cook 1 tablespoonful of butter and 1 teaspoonful of onion, minced fine in the blazer; when the latter is brown, add 1 tablespoonful of flour and 2 teaspoonfuls of curry powder, cook until they bubble, and pour 1 pint of boiling water upon them. Stir constantly, and when smooth, put in 1 teaspoonful of Chutney sauce and 1 can of shrimps. They should cook about five minutes. Season with $\frac{1}{2}$ teaspoonful of salt.



14.—Omelet Soufflé.

Stir $\frac{1}{2}$ tablespoonful of butter with 2 tablespoonfuls of sugar to a cream; add the grated rind of $\frac{1}{2}$ lemon, and the yolks of 6 eggs, then add 2 teaspoonfuls of flour; beat the whites to a stiff froth, add slowly the batter to the whites, while beating constantly; place the blazer with $\frac{1}{2}$ cupful of milk and $\frac{1}{2}$ tablespoonful of



February

butter over the water pan, which should be half-full of boiling water ; when the milk boils, pour in the mixture, cover, and cook till firm to the touch, which will take about twenty minutes.

15.—Lobster à la Newburg (No. 2).


Place 1 pint of finely-cut cooked lobster meat in the blazer, add 1 tablespoonful of butter, season with 1 even teaspoonful of salt, a pinch of red pepper, 2 tablespoonfuls of finely-cut truffles ; stir three minutes, then add 4 tablespoonfuls of Madeira or sherry wine ; cook six minutes ; mix the yolks of 2 eggs with $\frac{1}{2}$ cupful of cream and add it to the lobster, stirring a few minutes without letting it boil ; then serve with finger rolls or crackers.

16.—Curry of Chicken, Bombay Style.


Put in the blazer a piece of butter the size of a large egg, add 1 teaspoonful of onion chopped fine, $\frac{1}{2}$



February



small apple chopped fine, fry them together for a few minutes. Then add 1 tablespoonful of grated cocoanut, $\frac{1}{4}$ of a teaspoonful of English mustard, 1 tablespoonful or more of curry powder, 1 heaping teaspoonful of flour. Stir all together in the blazer for two minutes, then moisten with $\frac{1}{2}$ pint of chicken stock. When boiling add the meat of $\frac{1}{2}$ a fowl torn in shreds, free from bones and skin, let simmer for about ten minutes. Add last 3 tablespoonfuls of thick cream. Season with salt and serve with fresh boiled rice and Bombay duck. Bombay duck is a dried fish from India sold in small tin boxes. Dry the fish in a moderate oven for some time so it will be crisp enough to break up in small bits and sprinkle it over the curry.



17.—Oysters à la Somerset.

Put in the chafing-dish a piece of butter the size of an egg, add 1

February

heaping teaspoonful of finely chopped onion, fry to a light yellow color, add 3 heaping tablespoonfuls of finely chopped celery, and 2 cupfuls of oysters in their own liquid, boil till done, season to taste, then add 3 heaping tablespoonfuls of fresh bread-crumbs, $\frac{1}{2}$ gill of cream, and $\frac{1}{2}$ teaspoonful of chopped parsley. Let come to a boil and serve.



18.—Clams and Bacon.

Pepper 25 clams lightly, and roll them in flour. Lay $\frac{1}{2}$ dozen thin slices of bacon in the blazer, and let the fat fry out of it. Draw it then to the side of the blazer, lay in the clams, and cook, turning them until brown on both sides.



19.—French Pancake.

Beat 2 eggs, whites and yolks separately; add 1 cupful of milk to the beaten yolks, and 1 teaspoonful of



February

sugar, salt, and $\frac{1}{2}$ of a cupful of flour. Beat until smooth, then put in $\frac{1}{2}$ of a tablespoonful of olive oil and the beaten whites. Grease the pan with a little oil, heat and pour in enough of the mixture to cover the bottom; when brown, turn and brown the other side. Spread each cake with butter and jelly. Roll and serve at once.



20.—Oysters Sautéd.

Melt 1 tablespoonful of butter in the blazer, add 12 large oysters, season with $\frac{1}{2}$ an even teaspoonful of salt, $\frac{1}{4}$ of an even teaspoonful of white pepper, cook until the oysters look plump and the edges begin to curl; serve at once with crackers or on toast.



21.—Clams on Toast.

Chop fine 1 pint of clams. Put the liquor from the clams, with 1 tablespoonful of butter, into the chafing-



February

dish, add the clams, and let them stew about ten minutes. Season with 1 tablespoonful of lemon juice, a few drops of Tabasco sauce, and salt and pepper to taste. Let the mixture boil up once, then pour it over hot brown-bread toast.



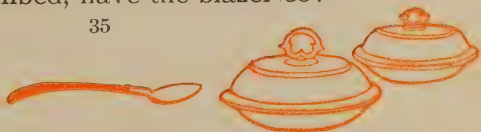
22.—Terrapin à la Baltimore.

Melt 1 tablespoonful of butter, add 1 pint of prepared terrapin, 2 finely cut truffles, 1 even teaspoonful of salt, a pinch of cayenne pepper, $\frac{1}{2}$ gill of sherry wine, cover, and cook six minutes; mix the yolks of 4 eggs with $\frac{1}{2}$ pint of sweet cream, add it to the terrapin, stir for a few minutes without letting it boil, then serve.



23.—Fried Oysters.

Drain large oysters and lay them in cracker-crumbs which have been seasoned with salt and pepper. When all are crumbed, have the blazer cov-



February



ered with melted butter, and when hot, lay in the oysters and cook until a delicate brown, not the crisp brown of deep frying, but merely enough to start the flow of the juice. Serve as fast as cooked.

24.—Lyonnaise Eggs.



To 2 tablespoonfuls of butter, melted in the chafing-dish, put 1 small onion, sliced very thin, and a couple of sprigs of parsley, minced, and cook until the onions are lightly browned. Add 1 gill of milk in which has been dissolved 1 teaspoonful of flour, stir two or three minutes, and lay in 6 hard boiled eggs, each cut into four slices. Let them simmer for a few minutes, handling them carefully, as they break readily.

25.—Clam Bisque.



Put 1 tablespoonful of grated carrot, 1 tablespoonful of finely chopped



February

onion, and 1 tablespoonful of butter in the blazer; place the blazer over the lamp; cover and cook till the onions are done without browning, stirring occasionally; then add $\frac{1}{2}$ tablespoonful of flour, stir a few minutes, add $\frac{1}{2}$ pint of boiling water, $\frac{1}{2}$ pint of clam bouillon or $\frac{1}{2}$ pint of finely chopped fresh clams with their liquor, cook five minutes, then strain and return the bisque to the blazer, and again place it over the lamp; mix the yolk of 1 egg with $\frac{1}{2}$ gill of cream, add it to the bisque, remove and serve with oyster crackers.



26.—Oysters à la Bellevue.

Wash and drain 25 large firm oysters. Put into the chafing-dish $\frac{1}{4}$ of a pound of butter, $\frac{1}{2}$ teacupful of chopped celery, which has previously been stewed until tender, 1 teaspoonful of cracker dust, a few drops of





onion juice, and a dash of paprika. Boil for a few minutes, then add 1 teacupful of rich cream and the oysters. Cook until the edges begin to curl, add salt to taste and 1 wine-glassful of sherry. Do not allow the mixture to boil after adding wine.

27.—Lobster Curry of Canned Lobster.



Melt 1 tablespoonful of butter in the blazer, add 1 tablespoonful of finely chopped onion and 1 teaspoonful of curry powder, stir and cook five minutes; add 1 teaspoonful of flour, stir one minute, add 1 cupful of boiling water, and a little beef extract, 1 even teaspoonful of salt, cook to a smooth sauce; then remove and place the chafing-dish pan with 1 tablespoonful of butter over the lamp, put in 1 pint of canned lobster meat, stir and cook a few minutes, add 4 tablespoonfuls of sherry wine and $\frac{1}{4}$ teaspoonful of salt, cover and cook



February

five minutes, pour over the curry sauce and serve with boiled rice.

28.—Fresh Cod with Anchovy.

Flake cold boiled cod, and to 2 cupfuls of this allow 2 hard boiled eggs, minced fine, 1 tablespoonful of anchovy paste, and 1 cupful of white sauce. When this last is cooked smooth and thick stir in the anchovy and the eggs, and then the fish. Toss up from the bottom that the flavor of the anchovy may get all through the fish.





MARCH

1.—Potatoes, Sauté.

Peel several new potatoes and cut them into thin slices. Melt in the blazer 2 tablespoonfuls of butter. When it is very hot, put in the potatoes, and cook them to a light brown.



2.—A Scotch Rarebit.

Cook 2 tablespoonfuls of butter, and 1 tablespoonful of flour together until they bubble; add $\frac{1}{2}$ pint of milk and stir until smooth. Put in 1 tablespoonful of anchovy paste and a pinch of cayenne, and one minute later 6 hard boiled eggs, coarsely chopped. Simmer three minutes, and serve on toast.



March

3.—Creamed Lobster.

Make a sauce by cooking together over boiling water 1 tablespoonful of butter and 1 heaping tablespoonful of flour; add to it $\frac{1}{2}$ pint of milk, and $\frac{1}{4}$ pint of cream. Put 1 pint of lobster into this sauce, 1 even teaspoonful of salt and a pinch of cayenne, and stir until it is smoking hot. Put in then $\frac{1}{4}$ pint more of cream, cook just long enough to heat this, squeeze in the juice of $\frac{1}{2}$ lemon, and serve.



4.—Oyster Rarebit.

Pick over and remove the hard muscle from $\frac{1}{2}$ pint of oysters, parboil them in the chafing-dish in their own liquor until their edges curl, then turn them into a hot bowl. Put into the chafing-dish 1 tablespoonful of butter, $\frac{1}{2}$ pound of cheese finely crumbled, 1 saltspoonful each of salt, paprika and mustard. Beat 2 eggs



March

slightly, add the oyster liquor, and when the cheese is melted add this gradually, then add the oysters and when hot turn it over hot toast.



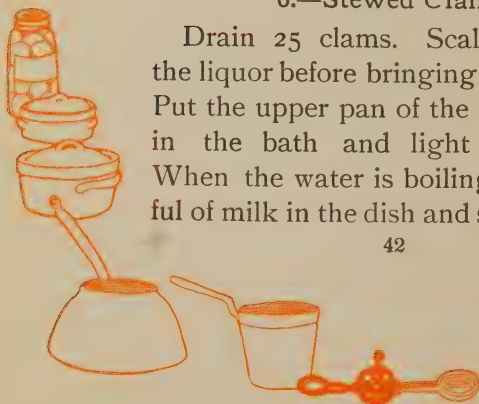
5.—Figaro Omelet.

Beat 6 eggs very light, and add to them $\frac{1}{2}$ of a cupful of sweet cream, salt and pepper to taste. Melt 1 tablespoonful of butter in the pan and pour the omelets evenly in. Cut 12 large oysters in half and scatter over the top with a little chopped parsley. Fry a light brown, fold the omelet over from the two sides, and serve at once.



6.—Stewed Clams.

Drain 25 clams. Scald and skim the liquor before bringing to the table. Put the upper pan of the chafing-dish in the bath and light the lamp. When the water is boiling put 1 cupful of milk in the dish and scald. Add



March

1 cupful of clam liquor, 2 tablespoonfuls of butter and 2 tablespoonfuls of flour rubbed together until smooth, and stir until the liquid thickens. As soon as it thickens put in the clams, add 1 tablespoonful of chopped parsley and salt and pepper to taste. Cook three minutes and serve.



7.—Mock Terrapin.

Put into the blazer 1 cupful of cream or part cream and white stock. Have ready 2 tablespoonfuls of butter made into a paste with 1 tablespoonful of flour and the sifted yolks of 3 hard boiled eggs, and seasoned with 1 teaspoonful of dry mustard, a little cayenne, and salt. Stir this into the boiling cream, and when thick, put the pan over the hot-water pan, and add from 1 to 2 cupfuls of cold chicken, turkey, veal or white game, cut in small pieces. Let it cook until the meat is hot, then serve at once.



March

8.—Scrambled Sweetbreads.

Beat 4 eggs slightly with a silver fork ; add $\frac{1}{2}$ teaspoonful of salt and half as much pepper, $\frac{1}{2}$ of a cupful of milk and 1 sweetbread parboiled, and cut in dice. Put 2 tablespoonfuls of butter in the hot chafing-dish, and when melted, pour in the mixture. Cook until of a creamy consistency, stirring and scraping from the bottom of the pan.

9.—Creamed Shrimps.

Carefully pick over 1 can of shrimps, taking out the intestines. Make a cream sauce, adding the shrimps as soon as the cream is put in the dish. They will then be heated through by the time the sauce is sufficiently thickened.

10.—Salted Almonds.

Shell, blanch, and dry $\frac{1}{2}$ pound of almonds. Heat in the blazer 1

March

tablespoonful of olive oil or as much butter. Put in the almonds and cook to a delicate brown, shaking the pan constantly and stirring often to keep them from burning. Drain, dry on soft paper, and sprinkle with fine salt.



11.—Stewed Eggs.

Cut in small pieces 1 onion, 3 tomatoes, and 1 small green pepper. Cover with water and let stew until well done. Then strain through a colander and add 1 teaspoonful of sugar, with salt to taste. Pour this in the blazer to boil. Break carefully into the boiling liquid 5 eggs. Stir until hard and serve.



12.—Oysters Grilled.

Wash 1 pint of large oysters, pick them from the liquor and drain as dry as possible. Put them in the well-heated blazer and as fast as liquor drains from them, remove it with a



March

spoon. When the oysters are dry and plump they are ready to serve. Before taking from the pan, dust with pepper and salt and add 2 tablespoonfuls of butter. Serve between saltine wafers, sandwich fashion.



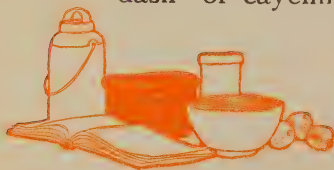
13.—Gherkin Juck.

Take 1 pound of good American cheese, wet it with 1 cupful of ale, put it in the pan over the fire and melt and work smooth and creamy by constant stirring; add a generous dash of cayenne and pour over hot toast. On the top of each piece lay a thin crisp slice of broiled bacon.



14.—Tomato Rarebit.

Grate or cut fine 1 pound of rich American cheese. Melt in the chafing-dish 1 tablespoonful of butter mixed with $\frac{1}{2}$ teaspoonful of salt, a dash of cayenne and $\frac{1}{4}$ of a tea-



March

spoonful of mustard. Add the cheese and stir vigorously. As it begins to soften pour in, from time to time, a little beer or ale; the exact amount cannot be given, as it varies according to the cheese, but not more than $\frac{1}{2}$ cupful will be required. When reduced to a smooth mixture stir in $\frac{1}{3}$ of a cupful of very thick stewed and strained tomato and serve immediately.



15.—Kidney Au Madere.

Take 8 lamb kidneys, skinned and cleaned, cut them in thin slices, chop 1 small onion very fine, put in the blazer 2 ounces of butter; when hot add the kidneys well seasoned. Cook on quick fire. When well fried, sprinkle over a little flour. Add 1 glassful of sherry and stock. Let boil one minute, finish with a small piece of sweet butter, the juice of 1 lemon and chopped parsley.



March

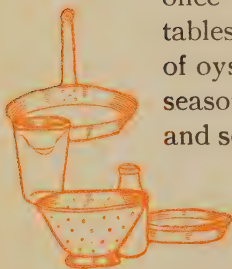
16.—Halibut Steak.

Do not have your steaks more than $\frac{3}{4}$ of an inch thick and about 4 inches square. Sprinkle them with salt and white pepper, dip them in an egg beaten up in a saucer with 1 tablespoonful of cold water, and then lay them in flour. Coat them well with this. Have 3 tablespoonfuls of butter smoking hot in the blazer, and sauté your steaks in this over a *moderate* flame. Serve sliced lemon with it.



17.—Panned Oysters.

Drain the oysters free from all liquor. Heat the upper pan of the chafing-dish and grease with a little butter. Pour in the oysters; stir at once that they may not stick; add 2 tablespoonfuls of butter for every pint of oysters. As soon as the edges curl season lightly with salt and pepper, and serve.



March

18.—Fricasseed Lobster.

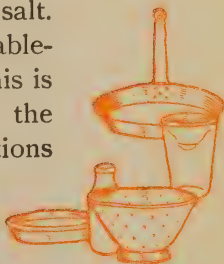
Put in the pan 1 tablespoonful of butter and $\frac{1}{2}$ cupful of water. When the butter is melted, add 2 cupfuls of lobster cut into small pieces, 1 tablespoonful of vinegar, a little salt, pepper, mace and mustard. When this is hot add 1 beaten egg, stirring constantly until the sauce is thick and creamy.



19.—Calf's Brains, Sauté.

The brains must be washed and cooked fifteen minutes in boiling water, to which has been added 1 teaspoonful of vinegar. Blanch, and remove bits of skin, etc.

Break them up with a fork, and mix them to a paste with 1 beaten egg and a little pepper and salt. Have ready in the blazer 2 tablespoonfuls of butter, and when this is very hot put in the brains by the spoonful, taking care that the portions



March

do not crowd each other. Turn carefully, so as not to break them. Fry until brown, and serve.



20.—Ham Omelet.

Beat together 7 eggs, the whites and yolks; add 4 tablespoonfuls of milk and beat fast for one minute; season with pepper and salt; have ready 1 cupful of cold broiled ham, chopped very fine, stir it in the eggs and pour into the pan, in which there is 1 tablespoonful of butter melted. Shake briskly over the flame, slipping a cake-turner under the omelet to prevent sticking, and as soon as it is set double it over in the middle and turn into a hot dish by a dexterous inversion of the pan.



21.—Oysters à la Newburg.

Take 2 cupfuls of oysters, and boil in their own liquid till done. Drain off $\frac{2}{3}$ of the liquid and replace with



March

same amount of good cream. When boiling add yolks of 3 eggs to which has been added 1 tablespoonful of cream, juice of $\frac{1}{2}$ of a lemon, and 1 heaping tablespoonful of good butter. Stir till it thickens, add 2 tablespoonfuls of sherry and 1 of brandy. Serve immediately.




22.—Lobster à la Maryland.

Melt 1 tablespoonful of butter; extract the meat from a 2-pound cooked lobster, cut it into inch-sized pieces, put it into the butter; season with 1 even teaspoonful of salt, a pinch of cayenne pepper, cover and cook three minutes, add $\frac{1}{2}$ gill of sherry wine, cook five minutes, add $\frac{1}{2}$ cupful of cream, continue to cook for a few minutes; in the meantime rub the yolks of 2 hard-boiled eggs fine, mix with $\frac{1}{2}$ tablespoonful of butter, press them through a sieve, add them to the lobster and serve.




March

23.—Curried Eggs.



Brown one small onion, minced, in 1 tablespoonful of melted butter in the blazer; stir in 1 tablespoonful of flour, and 1 teaspoonful of curry powder, mixed together. When they bubble add $\frac{1}{2}$ pint of white stock, stir until thick and smooth, put in 2 tablespoonfuls of cream, and 6 hard boiled eggs, cut crosswise into 4 slices, each. Salt to taste and cook until the eggs are heated through.



24.—Sponge Drops With Macaroons.

Make a sauce with 1 cupful of any fruit syrup or juice, thicken it slightly with arrow root or corn-starch, having first sweetened it to taste. Soften some dry macaroons in this sauce. Brown the under side of sponge drops in hot butter, in the chafing-pan, lay them on a dish, put a macaroon on each, and serve with some of the hot fruit sauce.

March

25.—Celeried Oysters.

Put 1 teaspoonful of butter in the chafing-dish, and when melted, add 1 dozen large oysters, 1 tablespoonful of minced celery, salt and pepper to taste. Cook three minutes. Add 1 wine-glassful of sherry and serve on toast.



26.—La Touraine.

Cut up in small pieces 1 cupful of cooked corned beef and $\frac{3}{4}$ of a cupful of cooked potatoes. Put 1 tablespoonful of butter in the pan and add the beef and potatoes with a green pepper cut fine; mix well with the butter and add 1 cupful of rich cream. Serve on pieces of toast with sprigs of parsley on top.



27.—Oyster Omelet.

Parboil and drain 1 cupful of oysters, then cut them in halves, or quarters if large; sprinkle them slightly with salt,



March



pepper, and lemon juice. Beat the yolks and whites of 3 eggs separately. Add to the yolks 3 tablespoonfuls of the oyster liquor, or milk if preferred, and the oysters. Put the chafing-pan over the blazer and melt in it 1 rounded tablespoonful of butter, letting it cover the sides also. When the butter is hot turn in the stiffly beaten whites, and spread them around the pan, then pour the yolks on top. Cover the pan and let them cook over the boiling water, occasionally cutting through the mixture and turning the white over the yolk, but do not mix it thoroughly. When the whole mixture is cooked, dip it out by spoonfuls onto toast or hot plates.



28.—Fish Cutlets.



Mix equal parts of mashed potato and finely flaked cooked fish. Moisten with hot cream or fish sauce, and season highly, and form into cutlet



March

shape, or round cakes. Roll in fine breadcrumbs, then in beaten egg, then in crumbs which have been moistened in melted butter. Lay the cutlets in the blazer and cook until brown on each side.



29.—Eggs à la Sorrento.

Put 1 rounded tablespoonful of butter in the chafing-dish, add 1 tablespoonful of chopped onion, and a $\frac{1}{2}$ inch bit of bay leaf. Cook slowly until the onion is yellow. Remove the bay leaf and turn in 2 cupfuls of strained tomato pulp, and $\frac{1}{2}$ cupful of crumbled cheese, Edam or common American. Season with 1 level teaspoonful of salt and $\frac{1}{4}$ teaspoonful of paprika; add 1 rounded teaspoonful of butter, then drop in carefully 4 unbeaten eggs. Let them cook without stirring until some of the white becomes opaque, then prick the yolks and mix gently until they have thick-



March

ened the whole. Serve on toast or wafers.



30.—Clams à la Kluehe.

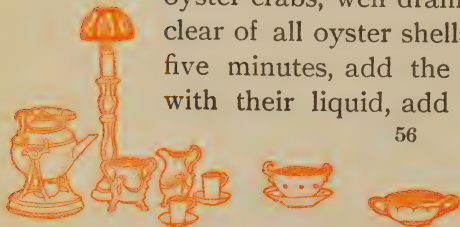
Take 2 small onions, chop fine, brown in butter; season with salt, pepper and paprika; add 1 glassful of claret, 4 dozen small clams, 3 tomatoes, 1 can of mushrooms, 2 pimentos, all cut in dices, and 2 cupfuls of boiled rice. Cook all together in the chafing-dish and serve on toast.



31.—Oyster Crabs Astoria.

(Two chafing-dishes required.)

Cook 2 dozen little neck clams in their liquid with a pinch of finely chopped shallot onion in one chafing-dish. In the other heat a piece of butter, size of a walnut, add $\frac{1}{2}$ pint of oyster crabs, well drained and picked clear of all oyster shells, cook four or five minutes, add the cooked clams with their liquid, add 1 gill of thick



March


cream and the yolks of 2 eggs mixed with 1 tablespoonful of cream. Stir till it thickens. At last add 2 tablespoonfuls of sherry. Season to taste.




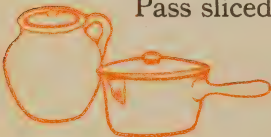



APRIL

1.—Shad-Roes, Sauté.



Prepare the shad-roes by cooking it ten minutes in boiling salted water, to which has been added 1 teaspoonful of vinegar. This may be done in the lower compartment of the chafing-dish. When the roes are done, throw them in cold water for five or ten minutes to blanch them, then dip them in flour. Put 2 tablespoonfuls of butter in the blazer, and lay in the pair of roes. They will cook more quickly and evenly if you will cut each into two or three pieces. When done take them out, melt a little more butter in the blazer, and serve some of this with each portion of the roe. Pass sliced lemon with this.



April

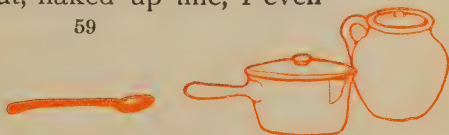
2.—Curried Salmon.

Brown 1 small onion minced in 1 tablespoonful of olive oil, stir in 1 tablespoonful of flour mixed with 1 teaspoonful of curry powder, and when they are well blended put in 3 gills of boiling water, 1 scant teaspoonful of salt, and 1 can of best salmon, which should have previously been turned out upon a platter and picked to pieces with a fork, removing all bits of bone or skin, and let it become very hot. Add the juice of $\frac{1}{2}$ lemon and serve.



3.—Curried Halibut.

Cook together 1 teaspoonful of minced onion, and 1 tablespoonful of butter, add 1 teaspoonful of curry powder mixed with 1 tablespoonful of flour, and when these bubble stir in $\frac{1}{2}$ pint of milk and 1 gill of cream. Put in 2 cupfuls of cold boiled or baked halibut, flaked up fine, 1 even



teaspoonful of salt, and when it is smoking hot add the juice of $\frac{1}{2}$ lemon.



4.—Veal with Tomato Sauce.

Heat 1 tablespoonful of butter, 2 tablespoonfuls of good tomato catsup, and $\frac{1}{2}$ pint of veal stock. Lay in 2 cupfuls of cold roast veal, cut in small pieces, add celery salt and white pepper to taste, and a pinch of cayenne, and serve when the meat is smoking hot.



5.—Manilla Pudding.

Place the blazer with 1 pint of milk and 2 tablespoonfuls of finely chopped blanched almonds over the water pan, add 2 tablespoonfuls of sugar, 1 teaspoonful of vanilla, and 1 teaspoonful of butter, cover, and let the milk come to a boil; mix 4 tablespoonfuls of flour with 1 cupful of cold milk, stir it into the boiling milk, cook and stir



April

a few minutes ; beat the whites of 3 eggs to a stiff froth, add it to the contents in the blazer, stir and cook until thick ; rinse out a mold with cold water, pour in the pudding and set aside to cool. Serve with vanilla sauce.



6.—Reliable Rarebit.

Cut 1 pound of cheese into small pieces, American and cream mixed. Fill the hot-water pan half-full of boiling water, put the chafing-pan over this and into it put 1 tablespoonful of butter, $\frac{1}{2}$ teaspoonful of dry mustard, 1 tablespoonful of Worcestershire sauce, $\frac{1}{2}$ teaspoonful of Tabasco and $\frac{1}{4}$ of a cupful of beer. When the butter melts put in the cheese and stir constantly ; as it melts add beer, a little at a time, until it is thoroughly melted and smooth like thick cream. No cheese is exactly alike in the amount of liquid it requires, so beer



April

is used to thin until the proper consistency is attained.



7.—Steamed Clams.

Have the clams well scrubbed and rinsed. Put in as many as will go in with the cover down, and let them cook directly over the blaze, until the shells open. Remove them with a skimmer, and while these are being opened and eaten cook another portion. Serve with melted butter and vinegar.



8.—Spring Chicken.

A dainty and tender spring chicken can be split and cooked in the chafing-dish almost as well as it can be broiled. Flood the dish with best olive oil, let it get piping hot, lay the split chicken in, inside down, and cover. Turn and brown on the other side and season with salt and pepper.



April

9.—Fried Lobster in Crumbs.

Cut a good-sized lobster in slices, season with salt, pepper and lemon juice, dip the pieces in flour, then in beaten egg, and lastly in bread-crumbs or cracker meal. Heat about 3 ounces of butter in the blazer, add the lobster, frying the pieces to a nice golden color, turning them occasionally. Serve with Tartar sauce.



10.—Oysters Fricasseed with Mushrooms.

Melt 1 tablespoonful of butter without browning; add 1 tablespoonful of flour and stir until smooth. Pour in 1 cupful of cream, and 1 cupful of mushroom liquor, and when mixed smooth, add 1 pint of oysters, and $\frac{1}{2}$ cupful of canned mushrooms cut in halves. Stir until the oysters begin to look plump and the beards curl. Add the beaten yolks of 2 eggs grad-



ually, stirring gently all the time. As soon as well mixed, and the sauce looks smooth and creamy, season and serve.



11.—Eggs Poached in Cream.

Melt 1 teaspoonful of butter in the blazer, turn in $\frac{1}{2}$ cupful of thin cream and when bubbling, add 4 eggs, one at a time from a saucer. Sprinkle with salt and paprika, finish the cooking over the hot-water pan. When the white is firm, remove them carefully to slices of toast and pour the cream over them.

12.—Buttered Macaroni.

Drain some plain boiled macaroni. For each pint take 1 heaping tablespoonful of butter, melt in the blazer; add the macaroni with salt and pepper to taste, and shake and turn through frequently until the macaroni is piping hot.



April

13.—Deviled Almonds.

One cupful of almonds blanched and cut into long slivers. Put 1 tablespoonful of butter in the blazer, and when hot turn in the almonds, and stir until all are a light brown. Mix 1 tablespoonful of chutney, 2 tablespoonfuls of walnut catsup, 1 tablespoonful of minced olives, and $\frac{1}{4}$ teaspoonful of salt. Mix it with the nuts and serve as soon as hot.



14.—Oysters à la Cress.

Place 10 large oysters without their liquor into the blazer, add $\frac{1}{2}$ tablespoonful of Rhine wine, $\frac{1}{2}$ of an even teaspoonful of salt, a little white pepper, $\frac{1}{2}$ tablespoonful of butter; put the blazer over the lamp and let the oysters come to a boil, then pour them into a bowl, return the blazer over the lamp, with 1 teaspoonful of butter and 1 teaspoonful of flour, stir



April

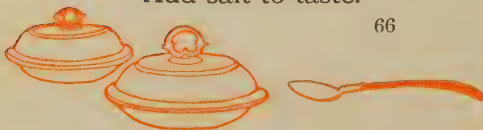


and cook two minutes, add $\frac{1}{2}$ cupful of oyster liquor, $\frac{1}{4}$ of a bay leaf, 4 whole peppers, $\frac{1}{4}$ teaspoonful of salt; cook five minutes, remove bay leaf and peppers, add the oysters without their broth, mix the yolk of 1 egg with 2 tablespoonfuls of cream, add it to the oysters, let it remain one minute longer over the lamp, add 1 teaspoonful of lemon juice and serve with crackers or toast.

15.—Curry of Scallops.



Put 1 teaspoonful of butter in the chafing-dish and when melted add 1 tablespoonful of minced onion. After this is browned stir in 1 teaspoonful of curry powder. Cook for five minutes, then add 1 pint of white stock and let it simmer until reduced about one-half. Put in 1 pint of scallops, previously parboiled fifteen minutes. Add salt to taste.



April

16.—Creamed Lobster Plain.

Extract the meat from a 2-pound cooked lobster, cut it into 1 inch sized pieces ; melt 1 tablespoonful of butter in the blazer, add 1 tablespoonful of flour, stir and cook two minutes, add 1 pint of milk, stir and cook till the contents have formed into a smooth sauce, add 1 pint of cooked lobster meat, 1 even teaspoonful of salt, and cook five minutes, then serve with finger rolls or bread and butter.



17.—Lemon Butter.

The juice and grated rind of 3 lemons, 3 well-beaten eggs, 2 cupfuls of sugar, 1 scant cupful of water, and 1 level teaspoonful of butter. Beat well together and cook in the hot-water pan five minutes or until it is thick. This is delicious spread between slices of bread for a sandwich or as a filling to put on sponge drops, or lady fingers.



18.—Oysters with Parsley.

Pick over and parboil 1 pint of solid oysters. Drain, save the liquor and cut the oysters in three or four pieces. Add enough cream to the oyster liquor to make 1 cupful in all, and when hot stir it gradually into 1 tablespoonful of butter and 1 heaping tablespoonful of flour cooked together. Season with $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ saltspoonful of paprika, and 1 saltspoonful of celery salt. Place the pan over hot water, add $\frac{1}{2}$ cupful of canned mushrooms cut in quarters, and cook five minutes; then add the oysters and when hot serve, and sprinkle minced parsley over the top.

19.—Turned Eggs.

Put 1 heaping teaspoonful of butter in the hot blazer, break 1 egg in a saucer, slip it off into the butter without breaking the yolk, sprinkle with salt and paprika, draw the cooked

April

white toward the centre to prevent spreading too much. When the egg is firm add a dot of butter, turn it over and brown the other side.



20.—Brains à la Poulette.

Cut the blanched brains into small thin slices, add $\frac{1}{2}$ the quantity of mushrooms quartered, and heat the mixture in a Poulette sauce. Make a white sauce with 1 cupful of chicken stock, 1 tablespoonful each of butter and flour. When ready to serve, beat yolks of 2 eggs with $\frac{1}{2}$ cupful of cream and stir this into the sauce after removing it from the fire. Season with salt, pepper and 2 teaspoonfuls each of lemon juice and chopped parsley.



21.—Sautéd Oysters.

Clean and drain large oysters. Put 1 tablespoonful of butter in the





chafing-dish, when hot lay in the oysters, turn when slightly colored, and remove when plump. Season with salt and pepper and mushroom catsup.

22.—Creamed Shad-Roes.

Cook 1 tablespoonful of butter and 1 tablespoonful of flour together until they bubble, add $\frac{1}{2}$ pint of milk, and when the sauce is thick and smooth put in 1 pair of shad-roes, parboiled, blanched, skinned and crumbled. Cook three minutes, stirring constantly, then add 1 gill of cream, the whites of 3 hard-boiled eggs, chopped coarsely, 1 even teaspoonful of salt and a few dashes of cayenne, and cook three minutes longer, or until the contents of the blazer begin to bubble. Add the juice of $\frac{1}{2}$ lemon. Sprinkle the grated yolks of the eggs over the top of the roes, and serve at once.



23.—Sweetbread Patties.

Soak sweetbreads in cold water, remove pipes and membranes, and cook in boiling salted water with 1 tablespoonful of lemon juice twenty minutes, then plunge into cold water to harden. When very cold break into small pieces, heat them in a rich cream sauce, and serve in puff-paste shells or in biscuit boxes.



24.—Eggs à la Aurora.

Have ready 3 eggs cooked twenty minutes just below the boiling point. In the lower pan set 1 cupful of milk in the water and when hot remove. Put in the upper pan an ounce pat of butter and 1 tablespoonful of flour, mixed with $\frac{1}{2}$ teaspoonful each of paprika and salt. Mix well and add gradually the hot milk. When smooth cut the eggs in quarters lengthwise and lay them in the sauce carefully. Cover, and when the



eggs are hot, take them out without breaking and pour a little sauce over them.



25.—Stewed Shrimps.

Heat in the blazer 2 tablespoonfuls of butter, and when it boils, put in the shrimps. (If canned, it is well to rinse them in cold water before cooking them.) When they are heated through, pour in 1 gill of boiling water, cook one minute longer, add the juice of $\frac{1}{2}$ lemon, and a little salt and cayenne.



26.—Pan Doughdy.

Sift $\frac{1}{2}$ pint of flour with $\frac{1}{2}$ teaspoonful of baking powder into a bowl, add a pinch of salt, 1 teaspoonful of sugar, and 1 teaspoonful of butter; rub the butter and flour together, add $\frac{1}{2}$ cupful of milk, mix the whole with knife into a firm dough, turn it onto a pastry board,



April

roll it out $\frac{1}{2}$ inch thick, and cut it into strips 1 inch wide. Pare and cut into small slices 4 nice tart apples, put the apples in the blazer, add 2 tablespoonfuls of sugar and 1 tablespoonful of water, cover the apples with the above paste, have the chafing-dish pan $\frac{1}{3}$ full of boiling water, place the blazer over it, cover, and cook twenty-five to thirty minutes. Serve with hard sauce.



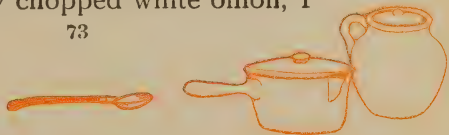
27.—Bath Chops.

Put $\frac{1}{2}$ walnut of butter in the chafing-dish, and when melted add 2 tablespoonfuls of jelly, a dash of red pepper and $\frac{1}{2}$ glassful of sherry. Place thin slices of ham in this and simmer for a few moments.



28.—Clam Stew.

Chop fine 1 pint of clams, and strain the liquor; place the blazer with 1 finely chopped white onion, 1



April

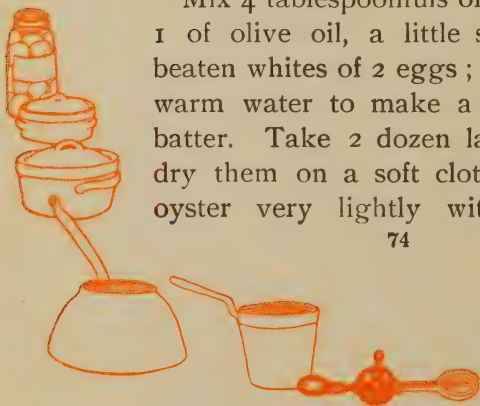


tablespoonful of finely cut celery, and $\frac{1}{2}$ tablespoonful of butter over the lamp, cover and cook five minutes without browning; add $\frac{1}{2}$ tablespoonful of flour, cook and stir a few minutes; then add $\frac{1}{2}$ pint of water and the clam liquor; also $\frac{1}{2}$ pint of finely cut potatoes, $\frac{1}{4}$ teaspoonful of white pepper, and boil until the potatoes are done; add the chopped clams, and cook six minutes, add last $\frac{1}{2}$ cupful of cream or milk or 1 tablespoonful of unsweetened condensed milk, extinguish the lamp, and serve with crackers.



29.—Batter Loaf.

Mix 4 tablespoonfuls of sifted flour, 1 of olive oil, a little salt and the beaten whites of 2 eggs; add enough warm water to make a rather thick batter. Take 2 dozen large oysters, dry them on a soft cloth, dust each oyster very lightly with salt and



pepper and dip separately into the batter and fry a golden brown in deep olive oil. Serve on a napkin with sliced lemon.

30.—Pepper Stew.

Remove the seeds from 2 small green peppers, chop fine, and fry for five minutes in 2 tablespoonfuls of butter; add $\frac{1}{2}$ cupful of the strained oyster juice, 1 saltspoonful of salt, dusting of white pepper and 25 oysters. Simmer for five minutes, pour in $\frac{1}{2}$ glassful of sherry, heat for a moment and serve, poured over buttered toast fingers.





MAY

1.—Curried Meat.

Melt 2 tablespoonfuls of butter in the chafing-dish and cook in this a small onion cut in thin slices. When it is well browned add to it 1 tablespoonful of flour wet with a little cold water, 1 teaspoonful of curry powder, the juice of 1 lemon, and 1 gill of hot water. Let all simmer together, stirring constantly for about five minutes, then lay in slices of cold meat of any kind cut very thin. The meat should cook about ten minutes before it is served.



2.—Halibut à la Parmesan.

Free the halibut from all skin and bones, and flake it finely. Have



May

ready also some freshly grated cheese, minced parsley, lemon juice, and wafers or toast. When ready to serve from the chafing-dish, set 1 cupful of cream into the hot-water pan until hot. In the blazer melt 1 rounded tablespoonful of butter, stir in 1 rounded tablespoonful of flour, and $\frac{1}{2}$ tablespoonful of salt, a dash of cayenne or paprika, add the cupful of hot cream gradually, and when smooth add 1 tablespoonful of lemon juice, 1 cupful of the minced fish, and 3 tablespoonfuls of Parmesan cheese. When thoroughly heated, spread the mixture on the wafers or buttered toast, sprinkle a little chopped parsley over each portion and serve.



3.—Stirred Eggs.

Melt 1 tablespoonful of butter in the blazer, add 1 gill of rich brown gravy or stock, and when this is hissing hot, stir in 5 eggs, broken in a bowl and



May

beaten. Stir until they thicken ; season with $\frac{1}{2}$ teaspoonful of salt, and $\frac{1}{2}$ saltspoonful of white pepper, and just before serving sprinkle them over with 1 tablespoonful of minced parsley. Serve on toast.



4.—Tenderloin Steak.

A tenderloin steak $1\frac{1}{2}$ inches thick can be cooked to a nicety in the chafing-dish. Flood the dish first with olive oil, and when boiling hot, put in the steak and cover it up. Cook three minutes on each side and season to suit.

5.—Creamed Scallops.

Let 1 pint of scallops stand in boiling water five minutes, and drain them. Cook together 2 tablespoonfuls of butter, and 1 tablespoonful of flour, add 1 pint of milk, and simmer until smooth. Put in the scallops, cook five minutes, season with $\frac{1}{2}$ tea-



May

spoonful of salt, a dash of white pepper and serve.

6.—Beef Mince.

Have 1 pound of beef from the round minced very fine by your butcher, and free it from all sinews and stringy bits. Heat in the blazer 2 tablespoonfuls of butter, put in the meat and 1 teaspoonful of onion juice. Stir for three or four minutes, or until the meat is hot through; add salt, pepper, and the juice of $\frac{1}{2}$ lemon and serve.



7.—Pineapple Toast.

Use stale sponge-cake, home made if you have it. Cut the cakes in halves or slices, and sauté a golden brown in a little hot butter in the chafing-dish, and lay them on a hot platter. Wash the dish, set it over the lamp, and put in 1 cupful of canned pineapple juice. When it boils, add 1 teaspoonful of corn-starch which has been wet with



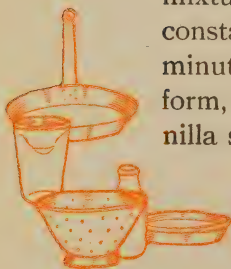
May



a little of the syrup and sweeten it to taste. Boil two minutes. Put 1 spoonful of the pineapple on each piece of toast, pour the sauce over, and serve at once.

8.—Snow Pudding.

Put $\frac{1}{2}$ ounce of gelatine in the blazer with $\frac{1}{2}$ pint of cold water, let it stand ten minutes, then add $\frac{1}{2}$ pint of hot water, $\frac{1}{2}$ cupful of sugar, the juice of 1 lemon, and the grated rind of $\frac{1}{2}$ lemon; place the blazer over the lamp, and stir till the gelatine is dissolved; then remove and strain through a napkin; place the mixture in a bowl on ice, and when it begins to thicken, beat the white of 3 eggs to a stiff froth, add slowly the gelatine mixture to the whites, while beating constantly; continue stirring for a few minutes longer, then pour it into a form, and set on ice; serve with vanilla sauce.



May

9.—Stewed Kidneys.

Split 2 pairs of kidneys, trim off the fat and skin, and cut each kidney into three or four pieces. Heat 2 tablespoonfuls of butter in the blazer, lay in the kidneys, add $\frac{1}{2}$ small onion minced, 1 cupful of consommé or stock, salt and pepper to taste. Cover and cook about eight minutes. Add the juice of $\frac{1}{2}$ lemon, and serve the kidneys on toast.



10.—Eggs on Anchovy Toast.

Melt 1 tablespoonful of butter in the blazer, stir in 1 tablespoonful of flour, and as soon as it bubbles add $\frac{1}{2}$ pint of milk. Stir until you have a smooth white sauce, and then turn in 6 eggs beaten light. Season with 1 scant teaspoonful of salt, and a dash of white pepper, and stir constantly until you have a thick yellow sauce that will almost stand alone. Heap this on 6 slices of buttered toast spread



May

with anchovy paste, and serve at once.



11.—Calf's Liver and Bacon (No. 1).

Cut both liver and bacon into thin slices. Lay the bacon in the blazer, and when the fat has cooked out, draw the bacon to one side, put in the liver, first peppering each slice and rolling it in flour. Cook until brown and tender, turning often. You may serve it as it is, or you may take out the meat, add to the fat in the pan 1 tablespoonful of browned flour, $\frac{1}{2}$ pint of boiling water, a little salt and pepper, and 1 teaspoonful of Worcestershire sauce. Let this boil up, and pour over the meat.



12.—Clam Chowder.

Take 1 pint of clams, $\frac{1}{4}$ cupful of finely cut carrots, 2 tablespoonfuls of finely cut celery, $\frac{1}{2}$ cupful of finely cut onions, 1 cupful of finely cut pota-



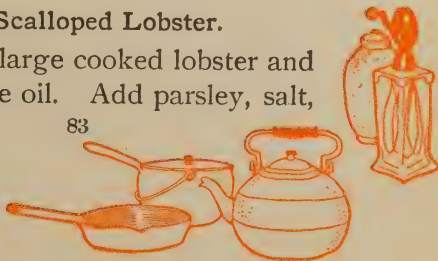
May

toes, $\frac{1}{2}$ cupful of tomatoes, $1\frac{1}{2}$ pints of boiling water, 1 tablespoonful of finely cut larding pork, $\frac{1}{4}$ teaspoonful of salt, $\frac{1}{4}$ even teaspoonful of pepper, and $\frac{1}{4}$ teaspoonful of thyme. Place the pork into the chafing-dish pan over the lamp, fry until it turns a straw color, then add $1\frac{1}{2}$ pints of boiling water, the celery, carrots, and onions, cook until the carrots are done, then add the potatoes, salt, and pepper; cook ten minutes; add the tomatoes, cook twenty minutes, then add the finely chopped clams, and their liquor, a little cayenne pepper, and the thyme. Mix 1 teaspoonful of butter with 1 teaspoonful of flour, add it to the chowder, and if necessary add more salt, boil five minutes, and serve.



13.—Scalloped Lobster.

Cut up 1 large cooked lobster and sauté in olive oil. Add parsley, salt,



May

pepper and 1 tablespoonful of chopped onion. Put in 1 cupful of white stock and 1 tablespoonful of Chablis ; cook ten minutes and serve hot over squares of toast.



14.—Brain Cutlets.

Carefully wash the brains and let them stand in cold water for an hour. Then parboil in water containing 1 tablespoonful of vinegar for fifteen minutes or until they are tender ; drain thoroughly and remove all skin and fibres, and divide into pieces. This may be done hours in advance. Season with pepper and salt, and dip each piece in egg and cracker-crumbs and fry in butter or olive oil. Serve very hot in a napkin.



15.—Lamb Terrapin.

Mix together in a cup 1 teaspoonful of French mustard, the mashed yolks of 3 hard boiled eggs, 1 table-



May

spoonful of Worcestershire, 1 dash each of salt and cayenne and drop in 1 tablespoonful of currant jelly. In the blazer put 2 tablespoonfuls of butter; when melted add 1 tablespoonful of flour and stir until blended, then add the contents of the cup and stir again. Still stirring pour in gradually 1 cupful of milk, working the spoon round and round to make a smooth thick sauce. When bubbling add 4 tablespoonfuls of cream, 3 drops of kitchen bouquet and 1 pint of diced cold roast lamb. Cover and slip the hot-water pan under and cook for three minutes, then add the egg whites finely chopped and 2 tablespoonfuls of sherry and serve in another half minute.



16.—Creamed Eggs.

Heat together 1 gill of cream and 1 gill of chicken or veal stock in the blazer, beat 4 eggs without separating,



May

and turn into the dish, stir until thick, season with $\frac{1}{2}$ teaspoonful of salt, and pepper to taste, and serve.



17.—German Toast.

Beat 3 eggs lightly, add $\frac{1}{2}$ teaspoonful of salt, 2 tablespoonfuls of sugar and 1 cupful of milk; strain into a shallow dish, put 6 slices of stale bread in the mixture, and soak it until soft. Cook in the hot pan with plenty of olive oil or butter; brown on one side, turn and brown the other side.



18.—Creamed Chicken.

Cook 2 tablespoonfuls of butter and 1 heaping tablespoonful of flour together, add 1 cupful of chicken stock and 1 cupful of milk or cream, stir until smooth, put in 2 cupfuls of cold chicken, cut into small pieces. Season with salt and white pepper to taste, and cook three minutes longer.



May

19.—Spanish Rarebit.

Peel and slice 1 Spanish onion, scald five minutes and drain. Melt 2 rounded tablespoonfuls of butter in the pan, add the sliced onion, and cook it slowly ten minutes. Add $\frac{1}{2}$ cupful of milk and 1 cupful of mild cheese crumbled fine. Stir well as the cheese melts, and season with salt and paprika. Beat 1 egg, add 2 tablespoonfuls of milk or cream, and stir it into the cheese mixture. Remove from the fire as soon as well mixed. Serve with wafers.



20.—Barbecued Ham.

Cut rather thick slices of cold boiled ham, lay them in the blazer, and let them fry in their own fat. When they begin to crisp, draw them to the side of the dish, and add to the fat in the pan 1 tablespoonful of vinegar, 1 small teaspoonful of white sugar, 1 saltspoonful of mustard, and a little



May

pepper. Mix well, put the meat into the sauce, bring this to the boil and cook two minutes.



21.—Buttered Shrimps.

Open 1 can of shrimps and remove any bits of skin or shell. Put 2 table-spoonfuls of butter in the blazer, and when melted add the shrimps, a shake of paprika, the juice of $\frac{1}{2}$ lime, and $\frac{1}{2}$ cupful of water. Let them cook five minutes, add a few drops of Tabasco or any preferred sharp sauce, and serve at once.

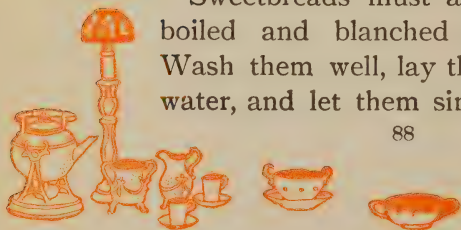


22.—Brown-Bread Sauté.

Cook several thin slices of breakfast bacon in the blazer, then brown some slices of brown bread in the bacon fat.

23.—Broiled Sweetbreads.

Sweetbreads must always be par-boiled and blanched before using. Wash them well, lay them in boiling water, and let them simmer ten min-



May

utes. Take them out and plunge them in cold water. Leave them in this for ten minutes. All this should be done before the time when they are to take their place in the chafing-dish.

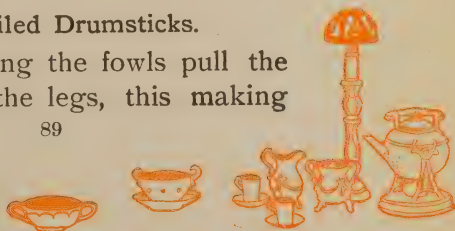


To broil sweetbreads, cut them in half lengthwise, after parboiling and blanching them, and dust them with salt and white pepper. Have the blazer quite hot, rub it with butter, and lay in the sweetbreads. They will broil quickly, and must be watched carefully that they do not scorch. If they stick, add a little more butter. When they are delicately browned, put in 1 tablespoonful of butter, and as soon as it is melted, extinguish the flame. Serve a little of the butter with each portion of sweetbread.



24.—Deviled Drumsticks.

When drawing the fowls pull the tendons from the legs, this making



May

them tender. Score the drumsticks of a cold roasted fowl parallel with the bone. Fill with the paste used for deviled lobster. Melt 2 tablespoonfuls of butter in the chafing-dish, and sauté the drumsticks in this.



25.—Canned Lobster à la Cream.

Open and drain 1 can of lobster ; melt 1 tablespoonful of butter in the blazer, put in the lobster meat, season with 1 even teaspoonful of salt, $\frac{1}{4}$ of an even teaspoonful of white pepper, 2 tablespoonfuls of lemon juice ; cover and cook five minutes ; mix the yolks of 3 eggs with $\frac{1}{2}$ pint of cream, add it to the lobster, stir carefully for a few minutes without boiling, then serve.



26.—Peach Float.

Cut 4 preserved peaches into fine slices, put them into a dish ; put 1 pint of milk, the yolks of 3 eggs, 2

90



May

tablespoonfuls of sugar, and $\frac{1}{2}$ table-
spoonful of corn-starch in the blazer,
stir until all is well mixed; have the
water pan $\frac{1}{3}$ full of boiling water,
over the lamp, place the blazer over
the water, stir until it begins to boil,
add 1 teaspoonful of vanilla extract,
instantly remove and set aside; when
cold, pour the custard over the
peaches, beat the whites of the 3
eggs to a stiff froth, mix with 1 table-
spoonful of sifted powdered sugar, lay
it with a spoon over the custard in
shape of snowballs; break 6 lady
fingers in halves and set them in a
circle around the dish.



27.—Curried Chicken.

Cook $\frac{1}{2}$ small onion, minced fine,
in 1 tablespoonful of butter for about
three minutes; stir in 1 teaspoonful of
curry powder and 1 cupful of chicken
broth or gravy. When all are hot
put in 2 cupfuls of cold chicken, light



May

or dark meat, cut into small pieces, and let it simmer in the gravy from eight to ten minutes. Salt to taste.



28.—Veal Ragout.

Melt 2 tablespoonfuls of butter, add 1 tablespoonful of currant jelly, and, as soon as melted, 1 cupful of sliced cold veal. When thoroughly heated, season with 1 teaspoonful of lemon juice, a little salt and pepper and serve.



29.—Creamed Salmon.

Two hours before it is needed turn the contents of 1 can of salmon out upon a platter. Pick it to pieces with a fork, and drain off the liquid.

When you are ready to prepare the dish, cook together in the chafing-dish over hot water 1 tablespoonful of butter and 1 tablespoonful of flour. When they bubble pour in 1 cupful of milk and stir until you have a smooth



May

white sauce. To this add the salmon, stirring constantly, season with 1 scant teaspoonful of salt and 3 dashes of red pepper. When the fish is thoroughly heated squeeze in the juice of $\frac{1}{2}$ lemon.



30.—Finnan Toast.

Open 1 can of smoked sardines, drain from the oil, put them in the chafing-dish over the hot-water pan, and mash and stir with a fork. Moisten with the juice of 1 lemon, add a little paprika, and when smooth and hot, spread the mixture on wafers and serve with olives.



31.—Curry of Roast Beef.

Put 1 heaping tablespoonful of butter in the blazer, add 1 tablespoonful of minced onion, and when slightly brown, add 1 teaspoonful of curry powder mixed with 1 tablespoonful of flour. Stir well, then add 2 cupfuls of



May

brown stock, and 8 or 10 canned mushrooms minced fine. If you have fresh ones all the better. Add also 1 tablespoonful of mango chutney, and 2 tablespoonfuls of cooking wine. When all ready to serve, turn in 2 cupfuls of cold roast beef cut in small slivers, toss it about till nearly warm, and serve at once.



JUNE

1.—Calf's Brains, au Beurre Noir.

Boil the calf's brain with 1 bay leaf, 2 sprigs of thyme, and a little salt in the lower pan of the chafing-dish. When they are done take them out, cut the brains in thick slices, and pour over them a sauce made by cooking in the blazer until brown 2 tablespoonfuls of butter. When it reaches this point, add 4 drops of vinegar, and pour it at once over the brains.



2.—Creamed Potatoes.

Cut boiled potatoes into small squares. Melt 2 tablespoonfuls of butter in the blazer, add $\frac{1}{2}$ pint of milk, and warm the potatoes in this. When they are hot, stir in 1 table-



spoonful of flour wet in a little cold milk, and cook until it thickens. Season with salt and pepper and serve.

3.—Salmon Patties.

Procure some nice patty shells from the confectioner's. Open 1 can of salmon and free it from skin, bones and liquor. Make 1 pint of white sauce with 2 tablespoonfuls of flour cooked in 2 tablespoonfuls of hot butter, add 2 cupfuls of thin cream, and when smooth add the salmon. If to be served as plain creamed salmon, dish as soon as hot ; if in the patty shells, beat sauce and fish until like a paste, and heap it in the patties.

4.—Creamed Ham.

Cut delicate slices of cold boiled ham. Make a cream sauce, and, when hot, lay the slices of ham in the chafing-dish and simmer until heated. Serve at once.

June

5.—Egg with Curry.

Cut an onion in half, and rub the inside of the blazer with it before you put in 1 tablespoonful of butter. Beat 5 eggs without separating and add them to 1 gill of milk, in which has been dissolved 1 teaspoonful of curry powder. Turn all into the chafing-dish, and stir until smooth. Season with $\frac{1}{2}$ teaspoonful of salt.



6.—Simplicité.

Make a sauce of 2 tablespoonfuls of butter, 2 $\frac{1}{2}$ tablespoonfuls of flour and 2 cupfuls of milk. Mash the yolks of 4 hard-boiled eggs and mix with 1 teaspoonful of anchovy essence, and add to the sauce. Put in 2 cupfuls of cold-boiled flaked fish, and as soon as it is all heated through, slice in the white rings of the eggs and serve.



7.—Lamb Chops.

Rub the inside of the blazer with butter, make it very hot, and broil



the chops in it. They should be turned often, and if they show signs of scorching or sticking, a little more butter may be applied. Large thick chops cannot be so easily cooked in this fashion, but small lamb chops may readily be prepared in a chafing-dish.



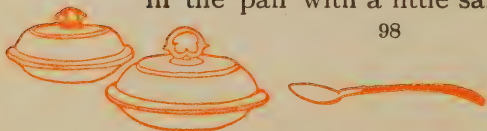
8.—Peach Shortcake.

Mix 1 pint of flour, $\frac{1}{2}$ teaspoonful of salt, and 4 level teaspoonfuls of baking powder. Add $\frac{1}{4}$ cupful of melted butter to $\frac{3}{4}$ cupful of milk, stir quickly into the flour, and drop by large spoonfuls on the warm greased blazer. Pat out round and turn when risen and brown. Split and eat with butter, sliced peaches, and sugar.



9.—Marengo.

Divide into bits lean veal and put in the pan with a little salt pork and



June

an onion, both cut into small pieces. Shake them around in the pan and when a nice brown sprinkle with a little flour and mix well. Pour in 1 cupful of rich cream and a few mushroom buttons. Serve on a hot platter and garnish with squares of fried bread and slices of lemon.



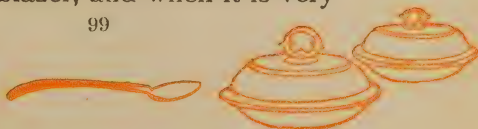
10.—Poached Eggs.

For these use the hot water dish alone. Have it half full of boiling water, and place in it as many poached egg rings as it will hold. The water should not be deep enough to cover them until after an egg has been broken into each ring. More boiling water may then be added. Cook until the eggs are set. Serve on toast or fried bread.



11.—Brook Trout.

Put 2 tablespoonfuls of the best butter in the blazer, and when it is very



hot lay in small brook trout. Cook until they are done through—it will require only a few minutes—and serve on hot plates.



12.—Minced Lobster on Toast.

Heat a piece of butter the size of an egg in the blazer, add 1 teaspoonful of finely chopped onion and 2 tablespoonfuls of chopped mushrooms. Fry together for three minutes, moisten with $\frac{1}{2}$ sherry glassful of dry sherry, add 1 finely chopped lobster, then add a little less than $\frac{1}{2}$ pint of cream, and 3 tablespoonfuls of fresh breadcrumbs. Let simmer for a few minutes till it thickens. Season to taste. Serve on toast.



13.—Shrimps à la Minardo.

Rinse off with cold water $\frac{1}{2}$ pint of canned shrimps, cut them lengthwise in half; melt 1 tablespoonful of butter in the blazer, add the shrimps, season



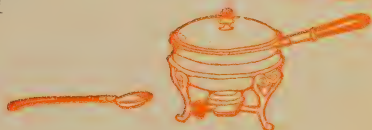
June

with $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{8}$ teaspoonful of white pepper, cover, and cook eight minutes, stirring them often. Beat 6 eggs with an egg-beater till foamy, add 6 tablespoonfuls of milk or water, a little salt, beat again for a few minutes; pour the egg mixture over the shrimps as soon as they begin to set, draw with a spoon from the side to the centre of pan when they begin to thicken, sprinkle over 4 tablespoonfuls of grated cheese; mix all together, spread the preparation over 6 slices of fried bread, and serve.



14.—Sandwich Sauté.

Cut bread in thin slices, remove the crusts, spread with a mixture of soft cheese moistened with cream to a spreading consistency, and seasoned with salt and paprika. Put the slices together and sauté them quickly in hot butter in the blazer.



June

15.—Livingston Club.

Beat well together 12 raw eggs and $\frac{1}{2}$ pint of cream, adding salt and pepper; put the mixture in the pan well buttered, and scramble; then add $\frac{1}{2}$ pint of well-cooked tomatoes and 3 truffles cut fine. Spread small squares of hot toast with *pâté de foie-gras*, and pour the eggs over. Serve very hot.



16.—Deviled Meat.

Cold rare beef or underdone mutton may be used for this. Make a sauce of 1 tablespoonful of butter, 1 teaspoonful each of vinegar and Worcestershire sauce, $\frac{1}{2}$ teaspoonful of made mustard, and a pinch of cayenne. Mix these thoroughly, make cuts in the meat with a knife, and rub the sauce into them. Heat the blazer, rub it with a little butter, and grill the meat in this. Serve very hot.



June

17.—Creole Chicken.

Strain 1 can of tomatoes, adding salt, pepper, a small piece of butter, curry powder and onion juice. Put in chafing-dish and boil with 1 cupful of rice for ten minutes; add the contents of 1 can of chicken cut in square bits, cook thoroughly and serve.



18.—Hamburg Steak.

Parboil several sliced onions until tender, then drain dry and cook until yellow in butter. Have a thick steak from the top of round or sirloin, or have meat run through a meat-chopper, seasoned and made into a thick piece like a whole steak. Cook in the pan with the onions. Season with salt, pepper, and butter, and cover with the fried onions. With chopped meat, mix some of the fried onions in the middle of the meat.



19.—Spanish Fondue.

Melt 2 tablespoonfuls of butter in the chafing-dish, add 1 tablespoonful of onions chopped very fine, fry in butter until tender. Add 1 cupful of shaved cheese, 1 cupful of milk, and stir until melted, then add 6 eggs slightly beaten. When cooked to the consistency of cream, take from the fire, season, and serve on wafer crackers or toast.



20.—Savory Clams.

Drain 25 clams. Melt 4 tablespoonfuls of butter in the blazer, add the clams and when heated through season with 1 drop of Tabasco pepper sauce and serve on toasted crackers. Clams should only cook about three minutes in order to be in their most digestible state, as they, like oysters, are best as nearly raw as possible to be and yet be heated through.



June

21.—Green Peas (Fresh).

The peas must be very young and fresh. Put 1 cupful of boiling water in the blazer, and turn in 1 pint of peas. Have a very hot flame, and cook the peas until tender. Drain off the water, sprinkle the peas with salt and white pepper, and stir into them 1 tablespoonful of butter.



22.—Minced Veal on Toast.

Have 1 pint cold roast or stewed veal, freed from bone, skin and gristle, and cut fine. Moisten with hot gravy, milk or water or tomato, season to taste with salt and pepper, and when hot spread it on toast. Add 1 tablespoonful of butter if only water is used for moisture.



23.—Fillets of Halibut.

Have some halibut cut in thin fillets or slices. Let them stand a

105



while in a marinade of salt, pepper, lemon juice, and oil. Drain and put into the blazer sufficient butter to cover the bottom when melted. Let it become hot but not colored, lay in the fillets and cook carefully until a delicate brown underneath, then turn and cook the other side, and when done sprinkle with a mixture of minced chives and parsley, and serve at once.



24.—Creamed Chicken with Rice.

Cut $\frac{1}{2}$ boiled young fowl or chicken in cubes. Put in the blazer with $\frac{1}{2}$ pint of cream and let come to a boil. Mix 1 heaping teaspoonful of flour with a piece of butter the size of a walnut. Stir it in the cream and let simmer for a few minutes. Add 1 cupful of fresh boiled rice to the sauce; stir well; season to taste and serve.



June

25.—Calf's Liver Sauté.

Heat 2 tablespoonfuls of butter in the blazer with 1 teaspoonful of onion, minced fine. Sprinkle $\frac{1}{2}$ pound of liver, cut into thin slices, with pepper and salt, and coat each slice thickly with flour. Lay them in the butter, and cook to a light brown, turning often; when they are done, either keep them warm over hot water, or else draw them to the side of the dish while you add to the butter 2 tablespoonfuls of sherry and 1 tablespoonful of mushroom catsup, and let this boil up once. Lay the liver back in the sauce, extinguish the lamp, and serve.



26.—Fried Scallops.

Pour boiling water on 1 pint of scallops, and leave them in this five minutes. Drain and dry them. Sprinkle with pepper and salt, roll them in flour, and fry them in the blazer in 3 tablespoonfuls of butter.



27.—Strawberry Pudding.

Put the blazer with $\frac{1}{2}$ pint of strawberry syrup over the lamp, add $\frac{1}{2}$ pint of water; if not sweet enough add more sugar; when it boils, add slowly 3 tablespoonfuls of dry farina, stir and cook ten minutes, add a little pink coloring; have the whites of 2 eggs beaten to a stiff froth, add it to the blazer, stir and cook till all is well mixed; pour the pudding into a bowl and set aside to cool; serve with cream, which should be sweetened with sugar and flavored with vanilla, or serve with vanilla sauce.

28.—Eggs with Cheese.

Beat 5 eggs light, add 2 heaping tablespoonfuls of dry grated cheese, Parmesan or old English cheese is best for this, $\frac{1}{2}$ teaspoonful of salt, and a dash of cayenne. Have 1 tablespoonful of butter melted in the blazer, turn in the eggs, and stir until

June

thick and smooth. Serve on toast or crackers.

29.—Kidneys with Bacon.

Select lamb kidneys, and have them split in half and skewered open with very small skewers, caught through the outer skin. Lay in the blazer 6 thin slices of fat breakfast bacon, and cook out the fat ; then draw the bacon to the side of the pan and put in the kidneys. They will require about six minutes to cook, and must be turned often. When brown and tender (test them with a fork) they are done. Add then 1 teaspoonful of Worcester-shire sauce to the gravy, and serve a slice of bacon and a little gravy with each portion of kidney. These should, if possible, be served on thin toast.



30.—Sardines Sautéd.

Select the good-sized, boneless sardines. Take them carefully from



June

the can, and lay on brown paper to drain. Melt 1 tablespoonful of butter in the chafing-dish, lay in the sardines and delicately brown on both sides. Season with lemon juice, and serve on toasted crackers.



JULY

1.—A Savory Réchauffé.

Put in the chafing-dish 2 tablespoonfuls of butter and 1 tablespoonful of grape jelly, with 1 saltspoonful of dry mustard. Stir until the butter and jelly are melted and blend. A rather low flame should be used for this to prevent any danger of the jelly scorching; 2 tablespoonfuls of sherry will be found an acceptable addition. In the sauce thus prepared lay slices of underdone roast beef. Salt and pepper them to taste and let them simmer for several minutes, turning them often that they may be heated and seasoned thoroughly, yet not scorched.

2.—Creamed Sweetbreads.

Melt 1 tablespoonful of butter over boiling water, stir in 1 tablespoonful



July



of flour, and when this is well mixed, add $\frac{1}{2}$ pint of cream. As soon as the sauce is smooth put in 1 pair of sweetbreads, parboiled, blanched, and cut into small pieces. Season with salt, white pepper, and a pinch of nutmeg, and cook for five minutes.

3.—Soft-Shell Crabs.



Clean by removing the sand pouch and all the feathery fingers found under the points of the new soft shell on each side of the crab. Dry, roll in flour or breadcrumbs and sauté in hot butter in the chafing-dish.

4.—Peanut Candy.



Have ready a quantity of peanuts shelled, skinned and split in halves, put a layer of them on a shallow, greased pan. Cook together in the blazer 1 cupful of old-fashioned dark molasses, 1 cupful of brown sugar, 1 tablespoonful of vinegar, and 1 table-



July

spoonful of butter. Boil until crisp when dropped in cold water, add 1 scant teaspoonful of bicarbonate of soda and stir well, then pour it carefully over the peanuts. Let it cool quickly, and when very hard break into irregular pieces.



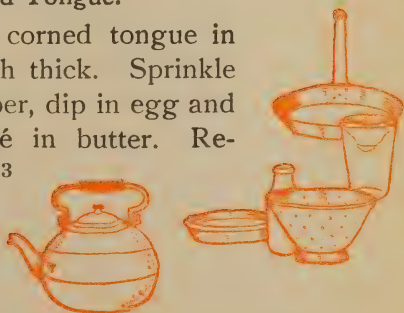
5.—Beefsteak with Wine Sauce.

Rub both blazer and steak with lemon, then put a little butter in the blazer and broil the steak. When it is about half done—say in five minutes—pour over it 1 gill of consommé and 1 gill of sherry. Let it cook in this six or eight minutes longer, turning it several times. Just before serving it, add the juice of 1 lemon.



6.—Breaded Tongue.

Cut cold boiled corned tongue in slices $\frac{1}{3}$ of an inch thick. Sprinkle with salt and pepper, dip in egg and crumbs, and sauté in butter. Re-



July

move to hot plates ; reheat and pour over it a tomato sauce which has been previously prepared.



Tomato Sauce—Cook a sliced onion with 1 cupful of tomatoes, rub through a strainer and add 2 tablespoonfuls of butter, 2 tablespoonfuls of flour and seasoning.

7.—Dried Beef with Cream.

Scald and drain. Make a cream sauce, putting in the beef only long enough before serving that it may be heated through. Season and serve.



8.—Hoe Cake.

Mix $\frac{1}{4}$ teaspoonful of salt with 1 cupful of white bolted cornmeal. Add boiling water to merely wet and swell the meal. Thin with milk to a thick batter that will not spread when dropped. Stir in 1 teaspoonful of baking powder. Drop on the well



July

buttered blazer. When brown, put a bit of butter on the top of each and turn them over.

9.—Crabs Sautéd.

Season 1 cupful of boiled crab meat with the juice of $\frac{1}{2}$ lemon, salt and paprika, and sauté in 3 tablespoonfuls of hot melted butter.



10.—Frogs' Legs.

To prepare these for the chafing-dish they should be skinned, as you generally find them in market, put over the fire in boiling water, and cooked five minutes. They should then be blanched by having cold water poured over them. After this dry them, salt and pepper them, and dredge them in flour. Melt 2 tablespoonfuls of butter in the blazer, and cook the frogs' legs in this to a good brown. Serve fried parsley with them.



July

11.—Shirred Eggs.

Break into a soup-plate 6 eggs, taking care to keep the yolks whole ; put into the chafing-dish 1 tablespoonful of butter ; when melted add the eggs and cover with sweet cream, 1 tablespoonful for each egg. Cook until the eggs are set, then sprinkle salt and pepper on top.



12.—Fried Tomatoes.

Slice and dry the tomatoes. Dip in breadcrumbs or flour, and sauté in plenty of hot butter. Serve with cream sauce.



13.—Salmi of Beef.

Melt and brown 2 tablespoonfuls of butter, add 2 tablespoonfuls of flour, stir until smooth and brown. Add 1 cupful of stock, stir until it thickens, then put in 1 pint of cold roast beef cut in thin slices. Put the upper pan of the blazer in the bath, and, when



July

the beef is heated, add 1 teaspoonful of lemon juice, 1 tablespoonful of Worcestershire sauce and $\frac{1}{4}$ of a cupful of claret. Serve at once.



14.—Creamed Beets.

Cut boiled beets in thin slices, or into dice. Heat them in the chafing-dish with cream to cover, and add 1 teaspoonful of vinegar and a little sugar and salt. Have just cream enough to moisten the beets.



15.—Tripe Stewed.

Cut fresh honeycomb tripe in 2-inch pieces and wipe as dry as possible. Put in the chafing-dish with a little butter, 1 small onion cut in thin shavings and 1 green pepper finely chopped. When nicely cooked, work in smooth 1 tablespoonful of flour and add $\frac{1}{2}$ of a cupful of stock, $\frac{1}{4}$ of a cupful of drained tomatoes and 1 fresh mushroom cut in slices. Add the



July

tripe, season with pepper and salt and cook five minutes.



16.—Dublin Lawyer.

Cut cold roast or boiled mutton into $\frac{1}{2}$ inch cubes and cold boiled or baked potatoes in like manner. Put 4 tablespoonfuls of butter into the blazer; when melted add 2 cupfuls of meat and $1\frac{1}{2}$ cupfuls of potatoes and mix thoroughly with the butter. Put in 1 cupful of cream, cover and let stand for five minutes; then set on hot water for five minutes more. Season with salt and 1 tablespoonful of freshly grated horseradish mixed with lemon juice.



17.—Bread Soufflé.

Soak 2 cupfuls of stale bread-crumbs in 2 of hot milk; add 1 cupful of grated cheese and beat thoroughly with egg-beater. Beat 3 eggs until light and add with season-



July

ing. Put 1 tablespoonful of butter in the pan and cook $\frac{1}{2}$ of the mixture at a time, as this makes 2 omelets. Cook more slowly than for plain omelet. When it is set it will be as light as soufflé; fold over the edges and serve on the instant.



18.—Halibut Rarebit.

Sprinkle 2 small slices of halibut with salt and pepper, brush over with melted butter, and place in the greased pan and cook twelve minutes. Remove to a hot platter and pour over it a Welsh rarebit.



19.—Jelly Fritters.

Mix 1 well-beaten egg with 1 cupful of milk, add a suspicion of salt, and then dip slices of stale sponge-cake, or lady fingers, in the batter, and when well softened, cook them a delicate brown in hot butter in the chafing-pan. When brown on both sides, spread a layer of jelly, or jam



on each slice and pile two together. Serve with whipped cream.



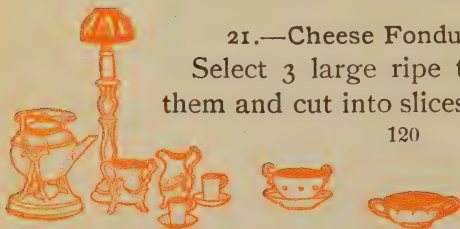
20.—Little Layer Puddings.

Mix 1 cupful of pastry flour, 2 level teaspoonfuls of baking powder, $\frac{1}{8}$ teaspoonful of salt; stir in milk enough to make a soft dough, too stiff to pour but not stiff enough to knead. Butter some small timbale molds. Put in 1 teaspoonful of the dough, then 1 teaspoonful or enough to make a thick layer of blueberries, blackberries, strawberries, sliced apple, peach or apricot, or any other fruit preferred. Then cover the fruit with another layer of dough. Cover closely, set in the blazer with enough hot water to come half-way up the sides of the molds, and cook half an hour, and serve with sweetened cream.



21.—Cheese Fondue (No. 2).

Select 3 large ripe tomatoes, skin them and cut into slices. Cook them

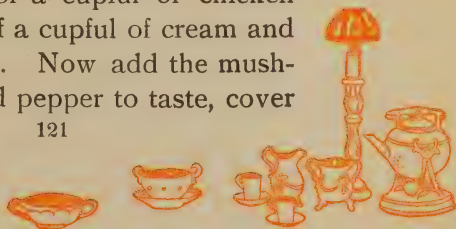


until tender, and then add 2 ounces of grated Parmesan cheese and a generous piece of butter, salt and pepper. Beat up 1 egg and stir into the mixture just as it is taken from the fire. Serve very hot on buttered biscuits.



22.—Chicken Livers à la Supreme.

Have the livers (one for each person) washed, drained and quartered ; in a second bowl have 1 cupful of mushrooms which have been peeled and broken in small pieces. Have seasonings on tiny butter dishes. Put 1 tablespoonful of butter in the blazer over the lamp. Add the livers and let them brown ; dredge over them 1 tablespoonful of flour and stir until it is absorbed, then add gradually $\frac{1}{2}$ of a cupful of chicken broth and $\frac{1}{2}$ of a cupful of cream and stir until thick. Now add the mushrooms, salt and pepper to taste, cover



July

and simmer for ten minutes. Stir in 1 scant teaspoonful of lemon juice and serve.



23.—Minced Clams.

Have the clams steamed and chopped. Put 1 tablespoonful of butter in the pan, and when melted, work in smooth 1 tablespoonful of flour; then add slowly $\frac{1}{2}$ cupful each of the clam liquor and cream. Season with pepper and a little salt and cook until smooth, stirring all the time. Add the cupful of chopped clams at the last moment and pour over small pieces of toast.



24.—Deviled Tomatoes.

Cream 2 tablespoonfuls of butter, add 1 level teaspoonful of powdered sugar, 1 teaspoonful of dry mustard, 1 saltspoonful of salt. Add $\frac{1}{4}$ of a saltspoonful of white or cayenne pepper. Mash the yolk of 1 hard



July

boiled egg and add also 1 raw egg beaten slightly. Add slowly $1\frac{1}{2}$ tablespoonfuls of hot vinegar and cook until it thickens. Remove the skins from 3 tomatoes and cut in thick slices. Season with salt and pepper, dredge with flour and cook brown.



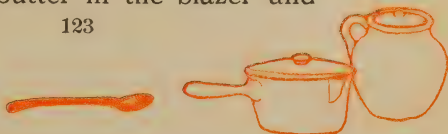
25.—Shrimps à la Newburg.

Pick over 1 can of shrimps carefully, taking out the intestines. Melt 4 tablespoonfuls of butter, add 1 tablespoonful of flour and stir until smooth. Add $\frac{1}{4}$ of a cupful of cream and the shrimps and stir very gently until they are heated; then add the beaten yolks of 2 eggs gradually, stirring all the while. As soon as the eggs are in, season with 2 tablespoonfuls of sherry, salt and pepper, and serve.




26.—Hash.

Cook $\frac{1}{2}$ minced onion in 1 tablespoonful of butter in the blazer and




July



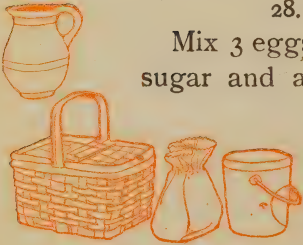
stir into it equal parts of chopped beef and potato, mashed or boiled and chopped. Moisten with gravy or soup, season with celery salt and pepper, and add 1 teaspoonful of Worcestershire sauce, or $\frac{1}{2}$ teaspoonful of made mustard and serve it smoking hot.

27.—Fruit Pudding.



Cook 1 quart of ripe berries, or canned peaches or apricots, with 1 pint of water and sugar to taste, in the hot water pan, until the fruit is well scalded. Skim out the fruit into a dish for serving. Wet 1 scant cupful of fine granulated wheat flour in a little cold water. Stir it into the boiling syrup, cook ten minutes and pour it over the fruit. Serve very cold with cream.

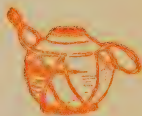
28.—Rum Omelet.



Mix 3 eggs with 2 tablespoonfuls of sugar and a small glass of Jamaica

July

rum, and beat just enough to break the eggs. Melt 2 tablespoonfuls of butter in the pan and turn the mixture in carefully and evenly. When the eggs are cooked slip a knife under and carefully roll the omelet to the centre. Lift it to a hot dish, sprinkle with powdered sugar, pour rum around it, and when it is on the table touch a match to the rum.



29.—Kidney Sauté.

Have ready 4 lamb's kidneys, washed, the skin and cores removed, and then cut into thin slices. Put in the blazer 2 tablespoonfuls of butter and 1 teaspoonful of flour. When the butter is hot, add the kidneys and stir constantly until all cooked. Season with salt, pepper, lemon juice, and then turn in $\frac{1}{2}$ cupful of stock or hot water. Stir until it begins to boil, then put the hot water pan under and



July

let them stand five minutes, then serve on toast.

30.—Bouillabaisse.



Heat 1 gill of salad oil; add 2 onions and 1 sliced garlic. After it is browned, throw in 3 pounds of fresh fish cut in small pieces, 12 fresh mussels, salt, pepper, 1 lemon sliced, 3 sliced tomatoes and 1 pint of white wine. If necessary add a little water. Cover and cook a half hour. Add a little chopped parsley and pour over toast.

31.—Creamed Peas.



Take 1 pint of cooked green peas. Heat them up in boiling water containing salt and a sprig of green mint. Strain off the water and put the peas into the chafing-dish with 3 or 4 table-spoonfuls of cream. Season with salt and pepper and a pinch of sugar; add 1 dessert-spoonful of finely chopped



July

parsley and stir carefully over the flame till the peas and cream are thoroughly hot, but not boiling. A little fresh butter may also be added to the peas if liked.



AUGUST



1.—Veal with Asparagus Tips.

Rub the yolks of 2 hard boiled eggs and 1 tablespoonful of butter to a paste and heat it with $\frac{1}{2}$ pint of milk in the chafing-dish. Stir until thoroughly blended. Lay in 2 cupfuls of very tender roast or stewed veal and 1 cupful of cooked asparagus tips, fresh or canned, season with salt and white pepper, and cook about five minutes.

2.—Lamb à la Creole.

Prepare 2 tablespoonfuls of minced onions, 4 tablespoonfuls of green pepper chopped fine after removing the seeds, 2 cupfuls of cold lamb cut in dice, 2 cupfuls of white stock or lamb broth, 1 cupful of stewed and strained tomatoes, 2 rounded table-



August

spoonfuls of butter and 2 tablespoonfuls of flour. Melt the butter in the chafing-pan, add the onion and pepper and let them cook about five minutes. Stir in the flour and add gradually the stock and tomatoes, and when the mixture thickens, add salt to taste and the diced lamb. Have ready also some boiled rice and serve it with the lamb.



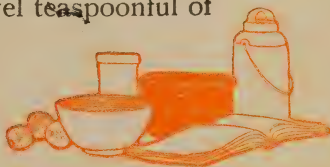
3.—Creamed Tomatoes.

Cut 6 firm tomatoes in thick slices, and fry them in 2 tablespoonfuls of butter. When tender, stir in $\frac{1}{2}$ pint of cream or rich milk, with which 1 tablespoonful of flour has been smoothly mixed. Cook stirring constantly, until the sauce thickens, season with salt and a little white pepper and serve.



4.—Cheese Omelet.

Beat the yolks and whites of 6 eggs separately, add 1 level teaspoonful of



August

salt, a dash of paprika, and 3 tablespoonfuls of milk. Put 1 tablespoonful of butter in the pan, and when hot pour in the eggs, slip a knife under the middle, and as it cooks round the edge draw it away, and let the uncooked part run over it. When nearly set, sprinkle 2 tablespoonfuls of finely grated cheese over the top, fold it together and turn out, or serve from the pan.



5.—Apple Fritters.

Peel 2 large greening apples, cut them into quarters, remove the core and place the apples in the blazer over the lamp, add 2 tablespoonfuls of water, cover and cook till done; remove the cover and let them cook till all the moisture has evaporated, then put the apples in a dish, and set them aside to cool; beat the yolks of 2 eggs with $1\frac{1}{2}$ tablespoonfuls of sugar to a cream, add 1 teaspoonful



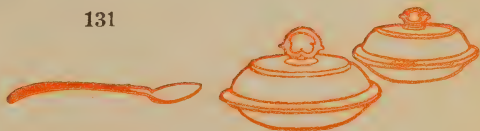
August

of lemon juice and a very little grated rind ; add the apples to the yolks and 1 heaping tablespoonful of flour, beat the whites to a stiff froth, add the apple mixture gradually to the whites, while beating constantly ; place $\frac{1}{2}$ tablespoonful of butter in the blazer ; when melted put in small portions of the batter with a spoon, the size of an oyster, fry light brown on both sides ; serve dusted with sugar.



6.—Eggs with Black Butter.

Melt 3 tablespoonfuls of butter, cook in the blazer until it is a dark brown—almost black. Break in 3 or 4 eggs, according to the size of the chafing-dish, one at a time, and carefully, that they may not run together. Baste them with the butter until they are done, adding $\frac{1}{2}$ teaspoonful of vinegar just before taking them up, and sprinkle them with salt and pepper to taste.



August

7.—Canapé.

Split in two little squares of sponge cake and lay them in hot butter in the chafing-dish, and brown on both sides. Remove them to a plate and spread each layer with canned berries or fruit of some kind. Turn the juice from the can into the chafing-dish ; moisten 1 teaspoonful of arrowroot with cold water, stir it slowly into the hot juice until it is thick and clear, and then pour over the slices of spread cake.

8.—Ruby Royal.

Cut 1 small onion very fine in 1 pint of tomatoes ; season highly with salt and cayenne, add a big lump of butter and stew slowly for fifteen minutes. Strain and return to the pan. Break 6 eggs into the boiling tomato without breaking the yolk, and cook until the white is firmly set. Serve at once, placing 1 egg, with tomato

August

sauce, on each slice of hot buttered toast.

9.—Lyonnaise Potatoes.

Slice a small onion very thin. Fry it in the chafing-dish in 2 tablespoonfuls of butter or dripping. Slice half a dozen cold boiled potatoes and fry them with the onion. When they are done, sprinkle over them 1 tablespoonful of parsley, minced very fine.



10.—Crimped Fish.

Soak slices of any firm white-flesh fish in very strongly salted water. Put them into boiling salted water, enough to cover, with 2 tablespoonfuls of vinegar, and boil gently about ten minutes. Drain; arrange on a platter; remove the skin and bones. Serve hot with oyster or lobster sauce, or cold with mayonnaise or Tartar sauce poured into the cavity left by the bone. Garnish with watercress.



August

11.—Cream Omelet.



Put 1 teaspoonful of butter into the chafing-dish, add $\frac{1}{2}$ cupful of thin cream, and when hot, add 6 well-beaten eggs. When the eggs begin to set, commence stirring, and stir until all the liquid is thickened by the eggs. Sprinkle on a little salt and pepper, and serve it by spoonfuls from the pan.



12.—Eggs Par Excellence.



Put 1 tablespoonful of butter in the pan; break 4 eggs in a bowl; add pepper, salt and 1 tablespoonful of chopped parsley; stir until the eggs are well mixed, but do not beat; pour them in the hot butter and stir constantly with a fork till the eggs begin to set, gently tipping the pan to let the uncooked part run where it will be cooked through. With a bread-knife commence and roll the omelet before the eggs get too set.



August

13.—Corned Beef Hash.

Equal parts of cooked meat and potatoes, or 2 of potatoes and 1 of meat. Remove the bone, gristle and skin, and all but $\frac{1}{4}$ part of fat. Chop fine and mix well with potatoes. If hot mash the potatoes ; if cold chop them. Season with salt and pepper, moisten with hot water, stock, milk or cream. Cover bottom of the chafing-pan with dripping or butter, spread the mixture over the pan, cook slowly till brown crust forms, fold over and turn out like omelet. If more crisp crust is desired, shape the mixture into small rounds or ovals and fry them in a generous amount of fat, turning when brown.



14.—Frogs' Legs in Breadcrumbs.

Season $\frac{1}{2}$ dozen frogs' legs with 1 teaspoonful of salt ; let them lie half an hour, then dust with flour, dip in beaten egg, and roll in breadcrumbs ;



August

fry in half lard and half butter to a fine golden color; serve with maître d'hotel butter or Tartare sauce.



15.—Frizzled Beef.

Pour boiling water over the beef and let it stand ten minutes, then drain well. Beat 4 eggs slightly, put 1 rounded tablespoonful of butter in the chafing-pan and when hot add the beef, about $\frac{1}{4}$ pound, and stir with a fork until the slices curl. Set the pan over the blazer of boiling water and add the eggs, stirring until thick and creamy, add a dash of pepper, and serve at once.



16.—Mushrooms in Cream.

Peel about $\frac{1}{4}$ of a pound of fresh mushrooms, cut off the stems and let them soak in water for ten minutes. Put them in the blazer, moisten with $\frac{1}{2}$ pint of cream, and add a small



August

piece of butter the size of a walnut, salt and pepper. Then let boil for about fifteen to twenty minutes till the mushrooms are tender. Dilute 1 heaping teaspoonful of corn-starch with a little water, stir in the mushrooms, and let boil for another minute or two. Serve on toast.



17.—Chicken Pilau.

Warm 1 pint of canned chicken, or cold roast or boiled chicken, in 1 pint of water until the meat is very tender. Skim out the meat, and add to the liquor 1 pint of strained tomatoes. Season highly with salt, pepper, finely chopped onion, and curry or chutney sauce. When boiling add 2 cupfuls of cold boiled rice, and cook until the rice is soft. Add the pieces of chicken and $\frac{1}{2}$ cupful of butter or cream. When hot turn out on a platter, and garnish with triangles of toast.



August

18.—Fricandelles.

Have the butcher chop very fine $\frac{1}{2}$ pound each of pork and beef. To this add 1 medium-sized onion chopped fine, 2 slices of bread that have been soaked in cold water and squeezed dry in the hands, 1 egg and $\frac{1}{2}$ saltspoonful each of pepper and salt. Mix all together thoroughly, shape into small cakes, dip in egg and cracker-crumbs and fry in hot olive oil.



19.—Panned Clams.

Take 2 dozen little neck clams and cook in their own liquid. When done add the juice of $\frac{1}{2}$ lemon, and 1 heaping tablespoonful of butter and 1 teaspoonful of chopped parsley. Season well and serve.



20.—Deviled Soft-Shell Crabs.

Make a paste as described for deviled lobster. Spread the crabs



August

with this. Melt 2 tablespoonfuls of butter in the blazer and sauté the crabs in it.

21.—Connecticut Chowder.

Fry quite brown 4 slices of salt pork; slice about 6 good-sized potatoes and lay over the pork; cover with water and boil until tender; then add 3 pints of milk, butter the size of an egg, salt and pepper. When the milk is at boiling point drop in the yolks of 6 eggs very carefully, so as not to break them, and cook about five minutes, or until they are hard, and pour over Boston crackers, split and buttered.



22.—Roasted Mushrooms.

Peel 12 mushrooms and remove the stems. Melt 1 teaspoonful of butter in the chafing-dish, and when quite hot turn out the flame. Cover the bottom of the dish with the mush-



August

rooms, placing a bit of butter in each and seasoning with pepper and salt. Relight the lamp and cook for six minutes, covered. Serve while very hot.



23.—Madeira Gravy.

Clean and separate chicken livers, sprinkle with salt and pepper, dredge flour and sauté in butter. Remove to a hot plate, and brown in the pan 2 tablespoonfuls of butter and 2 tablespoonfuls of flour; add gradually 1 cupful of brown stock and $\frac{1}{2}$ cupful of Madeira wine. Reheat the livers in the sauce and pour over biscuits broken in half.



24.—Frogs' Legs à la Poulette.

Wash 1 dozen frogs' legs and season with salt and pepper. Put them in the chafing-pan with 2 tablespoonfuls of butter and cook very slowly for ten minutes, then add $\frac{1}{2}$ cupful of water



August

and 1 tablespoonful of lemon juice, cover and simmer until tender. Remove the legs to a hot dish, add $\frac{1}{2}$ cupful of cream to the liquor left in the pan, and when boiling, stir in quickly the yolks of 2 raw eggs slightly beaten, remove at once, continue stirring until thickened, then turn it over the legs. Serve on toast and garnish with crisp bacon.



25.—Fried Eggs.

Melt 2 tablespoonfuls of butter in the blazer, and as soon as it is hot break in the eggs, one by one. Do not let them touch, if you can avoid it. When set, turn them over and cook on the other side. Dust with salt and pepper and serve.



26.—Crabs with Mushrooms.

Put into the pan 1 tablespoonful of butter and 1 slice of onion chopped fine. Before it browns, add 1 table-



August

spoonful of flour and cook, but not brown. Mash the yolk of 1 hard-boiled egg smooth with $\frac{1}{2}$ of a cupful of cream, salt, cayenne and a dash of lemon juice, and stir in slowly until thick and smooth. Then add the crab meat and the same quantity of mushrooms cut in dice.



27.—Métropole.

Prepare 1 cold boiled chicken the same as for salad, and add 1 can of mushrooms; put 2 tablespoonfuls of butter in chafing-dish and work in 1 tablespoonful of flour; when smooth add 1 pint of milk, and boil up once before putting in the chicken and mushrooms; season with pepper and salt, and cover the top with rolled cracker and lumps of butter. Cook twenty minutes over a rather slow flame.



28.—Creamed Tongue.

After slicing from the best part of a boiled tongue, cut the remnants fine,



August

discarding fat and gristle, and heat the mince in a white sauce, using sufficient to moisten well. Serve on toasted biscuit.

29.—Luncheon Liver.

Cover with boiling water thin slices of liver and let stand five minutes ; drain, wipe, and remove the thin outside skin and veins. Put 1 tablespoonful each of butter, chopped parsley and chopped chives in the pan and brown. Put the slices of liver in this and cook well done ; remove to a hot plate and to the gravy in the pan add 1 tablespoonful of flour mixed smooth with a little stock, salt and pepper, and $\frac{1}{2}$ glassful of Madeira. Cook ten minutes and then pour over the liver.

30.—Cosmos Club Shrimps.

To 1 tablespoonful of butter and 1 of flour creamed together add 1



August



teacupful of sweet cream, a pinch of red pepper, a little lemon juice and enough tomato sauce to make it the color of shrimps. Put in the chafing-dish and let come to a boil, stirring constantly. Add $\frac{1}{2}$ pound of picked shrimps, boil up once, and serve on hot buttered crackers.

31.—Curried Tomatoes.



Cook $\frac{1}{2}$ teaspoonful of onion, minced fine, in 2 tablespoonfuls of butter, and add to this 1 teaspoonful of curry powder. When this is well blended put in the sliced tomatoes. Turn them quite often, and cook until tender. Sprinkle with salt and serve.



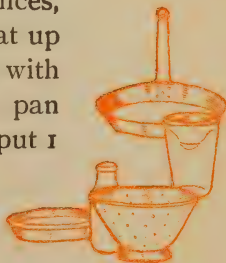
SEPTEMBER

1.—Fresh Mushrooms, Stewed.

Peel and wash the mushrooms and cut off the stems. Put 1 tablespoonful of butter and 1 of flour in the chafing-dish, over boiling water, with the mushrooms, and let them cook twelve or fifteen minutes. You may then add salt and pepper to them, and serve; or season and pour over them slowly 1 gill of cream in which has been beaten the yolk of 1 egg. Cook three minutes after this goes in.

2.—Tomato Omelet.

Skin 2 or 3 tomatoes, cut in slices, fry in butter and keep hot. Beat up some eggs as for omelet, season with salt and pepper, put butter in pan and turn in the eggs; when set, put 1



September

spoonful of the tomatoes in the centre, fold the omelet from each side, and serve.



3.—Apple Pannaquets.

Stir the yolks of 3 eggs to a cream with 2 tablespoonfuls of sugar, add 2 tablespoonfuls of flour, 1 tablespoonful of lemon juice, and 3 peeled and grated apples; add last the beaten whites and bake small pancakes from this in the chafing-dish; serve with dusted sugar.



4.—Deviled Beef.

Spread several slices of rare roast beef with butter as you would bread, cover with a layer of mixed mustard, a little black pepper, and salt, 1 tablespoonful of vinegar, and cook it in the chafing-dish until it curls.

5.—Oyster Stew, Philadelphia Style.

To 1 cupful of oysters stewed in their own liquid add $\frac{1}{2}$ cupful of hot



September

cream. Add a piece of butter the size of a walnut, 2 tablespoonfuls of sherry, season with salt and pepper.

6.—Eggs O'Shannessy.

Take 2 pimentos, 6 fresh mushrooms sliced fine, sauté in butter, then add 10 beaten eggs. Mix eggs with 2 to 3 spoonfuls of cream, season with salt and pepper, stir constantly while adding eggs. Serve hot on toast.



7.—Soft-Shell Crabs in Batter.

Separate the yolks and whites from 2 eggs, beat the whites to a stiff froth, mix the yolks with 2 tablespoonfuls of flour, $\frac{1}{2}$ cupful of milk, 1 teaspoonful melted butter, and a little salt; add this to the beaten whites, wash and wipe dry prepared crabs, dip them into the batter and fry light brown in hot fat; if the batter should be too thin, add more flour, and if too thick add more milk.



September

8.—Cheese Crackers.

Spread salted wafers with grated American or American Club House cheese. Light the lamp under the chafing-dish, put the crackers in the pan, and, as soon as the cheese melts, season with paprika and serve.



9.—Rex Crab.

Take 1 large crab, not shredded, but broken in large pieces. Rub smooth the yolks of 2 hard-boiled eggs with 1 tablespoonful of butter and 2 of flour, and add milk to make it the consistency of cream. Cook with the hot-water pan, and when ready to use, put in the seasoning, the whites of the eggs chopped fine, 1 gill of sherry and the crab. Serve on toast.



10.—Creamed Chicken and Mush-rooms.

Melt 2 tablespoonfuls of butter in the blazer, add to it 2 tablespoonfuls



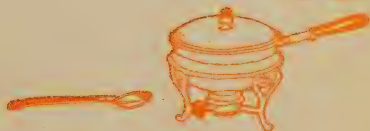
September

of flour, and when blended turn in $1\frac{1}{4}$ cupfuls of rich milk. When the sauce thickens add salt and pepper to season, 1 cupful of cold fowl cut in dice or strips and $\frac{1}{2}$ can of mushrooms. Cook until heated through and serve in timbale cases which have been reheated in the kitchen oven or in the hot water pan of the chafing-dish.



11.—Eggs with Tomatoes.

Brown 1 very small onion, minced fine, in 1 tablespoonful of butter in the blazer, stir in $\frac{1}{2}$ tablespoonful of flour, and when this bubbles, add $\frac{1}{2}$ pint of stewed tomatoes, or the same quantity of fresh tomatoes, peeled and chopped. Beat 5 eggs without separating, and when the tomatoes boil, stir them in *very slowly*. When they thicken, season with 1 small teaspoonful of salt, and pepper to taste, and serve.



September

12.—Orange Soufflé.

For this dainty dessert have in readiness 2 sweet oranges, juice and pulp, and if too sweet, add a little lemon juice to the oranges, $\frac{1}{2}$ teaspoonful orange extract, 2 large or 3 small eggs (whites and yolks beaten separately), 3 heaping tablespoonfuls of powdered sugar, 1 teaspoonful of caramel and 1 level saltspoonful of salt. Beat 2 tablespoonfuls of the sugar gradually into the whites of the eggs, using a flat wire beater, so as to entangle as much air in the meshes of the eggs as possible. Into the well-beaten yolks put 1 tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of the orange extract and the salt. Put into the blazer over the hot water pan 2 teaspoonfuls of butter, rubbing the sides of the pan thoroughly. Reserve $\frac{1}{3}$ of the whites of the eggs and put the rest in with the yolks, folding and cutting but not stirring.



September

Set over the flame while you spread the soufflé in the pan, then put over the hot water dish again, cover closely and cook fifteen or seventeen minutes, without uncovering. If the water dries out of the hot water pan add more cautiously. When the soufflé is set take the orange pulp with a spoon and sprinkle over the pan little by little, having the pulp as dry as possible. Then add the rest of the white as a border around the edge. When that is set lift up carefully from the side of the dish and pour in at the side underneath the juice in which the rest of the caramel has been stirred. Serve from the chafing-dish or turn out on a platter.



13.—A Little Oyster Stew.

Put into the chafing-dish 2 tablespoonfuls of butter and 1 tablespoonful of flour. Stir with a whisk until like a paste, then pour in 1 cupful of



September



strained oyster liquid and 4 tablespoonfuls of cream. When it begins to boil add 20 oysters and a dust of paprika and salt. Put on the lid and allow the stew to cook for two minutes. Then the gills will be curled up. Serve in bouillon cups with saltine wafers.

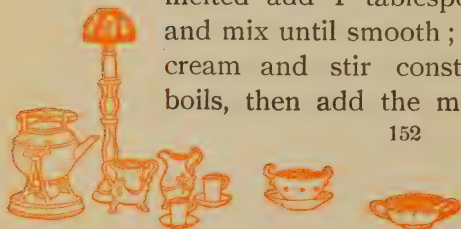
14.—Oyster Crabs.



Heat 2 tablespoonfuls of butter in the blazer, put in the oyster crabs, cook three minutes, season with salt and cayenne and serve.

15.—Bechamel Sweetbreads.

Parboil a pair of sweetbreads, pick to pieces and cut rather small; chop 5 mushrooms very fine. Put 1 tablespoonful of butter in the blazer, when melted add 1 tablespoonful of flour and mix until smooth; add $\frac{1}{2}$ pint of cream and stir constantly until it boils, then add the mushrooms and



September

sweetbreads and stir for five minutes. Season with salt and white pepper.

16.—Creamed Oysters.

Have 1 pint of oysters scalded in, and drained from their own liquor before bringing to the table to cook in the chafing-dish. Make a cream sauce by melting 2 tablespoonfuls of butter without browning; add 2 tablespoonfuls of flour and stir until smooth. Add 1 pint of cream or rich milk, then put the upper pan in the bath and stir until the sauce begins to thicken. Add the oysters, and by the time the sauce is sufficiently thickened the oysters should be thoroughly heated. Season with salt and pepper to taste and serve on toast or toasted wafers.



17.—Fresh Mushrooms, Sautéd.

Peel and wash the mushrooms and cut off the stems. Melt 2 tablespoon-



September

fuls of butter in the blazer, lay the mushrooms in this, and cook eight or ten minutes, turning them often. Season them with salt and pepper, squeeze in the juice of $\frac{1}{2}$ lemon, and sprinkle over them a little finely minced parsley. Serve on toast.



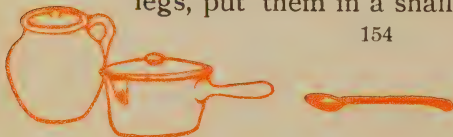
18.—Steamed Oysters.

Carefully wash the shells and pack them in the pan with their upper shells downward, so the deep shell will hold their juice as they open. Place the pan over the hot water and cover closely, laying a napkin on the top and a weight on the cover. Keep the water boiling rapidly until the shells open, which will be about fifteen minutes. Serve at once in the shells, using butter, salt and pepper to season them.



19.—Frogs' Legs à la Creole.

Wash, drain, and season 6 pairs of legs, put them in a shallow dish, add



September

juice of 1 lemon, and after an hour put 2 ounces of butter in the chafing-dish, and 1 minced onion, 1 minced green pepper, and cook five minutes. Then put in the legs, cover closely and cook ten minutes. Add 4 ripe tomatoes, skinned and sliced, $\frac{1}{2}$ cupful of mushrooms, cover again and cook until tender. Turn into a hot dish and garnish with toast points.

20.—Chicken au Supreme.

Lay cold roast or boiled chicken, cut into thin slices, in 2 tablespoonfuls of olive oil for an hour before using. The white meat is preferable, but both may be used. Turn it once, that each piece may be well coated. When at the table melt 1 tablespoonful of butter in the chafing-dish, stir in 1 tablespoonful of flour, add $\frac{1}{2}$ pint of milk and 1 gill of cream, and stir until smooth. Put in the chicken and cook three minutes, or until the



chicken is hot through, season with salt and white pepper and serve.



21.—Fricassee of Dried Beef.

Pour boiling hot water over 1 cupful of dried beef, pulled in pieces, and let stand five minutes before bringing to the table. Drain. Melt 1 tablespoonful of butter in the blazer, add 1 cupful of milk and the beef, and, as soon as hot, add 2 beaten eggs gradually, stirring until the sauce is thick and creamy. Season to taste and serve.



22.—Rye Shortcake Toast.

Mix 1 cupful each of flour and rye flour, 1 tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, and 4 level teaspoonfuls of baking powder. Make a stiff dough with about 1 cupful of milk and 1 tablespoonful of melted butter. Roll thin, cut in rounds,



September

cook on the blazer. Tear open and pour thick cream sauce over them.

23.—Green Peppers, Sautéd.

Slice green peppers, removing the pungent seeds. Melt 2 tablespoonfuls of butter in the blazer, and cook the peppers until they are brown and tender. Salt to taste.



24.—Boneless Chicken.

Take a cold boiled chicken, skin and cut into small bits, as for salad ; heat 1 coffee-cupful of cream and add to it 1 tablespoonful of flour, well mixed with 1 large tablespoonful of butter, and stir until thick ; add 1 small onion, grated, the chicken and seasoning. Cook twenty minutes and serve on hot toast.



25.—Clams à la Poulette.

Take 4 dozen little neck clams and boil in their own liquid for about five



September

minutes. Dilute 1 heaping teaspoonful of corn-starch in 1 gill of white wine, stir into the clams while boiling, and add the yolks of 2 eggs slightly beaten, $\frac{1}{2}$ gill of cream, and the juice of $\frac{1}{2}$ lemon. Then add 2 heaping dessert-spoonfuls of butter, stir slightly for a minute or two. Do not let come to a boil.



26.—Vanilla Caramels.

Cook together in the blazer 2 cupfuls of granulated sugar, 1 cupful of cream, and 2 rounded tablespoonfuls of butter, stirring constantly, until a little dropped in ice water will harden to a firm ball. Remove from the heat, and add 2 teaspoonfuls of vanilla extract, beat it well, and then turn into buttered pans to cool. Mark in squares.



27.—Grenouille.

Skin frogs' legs and dip them in milk; sprinkle with salt and pepper



September

and roll them in flour. Have smoking hot olive oil in the pan and cook them in that until a delicate brown. Serve on a hot, folded napkin.

28.—Dunbar Shrimps.

Put a big lump of butter in the pan with salt, cayenne, 1 $\frac{1}{2}$ teaspoonfuls of Worcestershire sauce and 2 cupfuls of cream. When hot, add 2 hard-boiled eggs chopped fine and 1 pint of shrimps. Let come to a boil and serve on hot dainty chips.



29.—Oysters à la Carey.

Place the blazer with $\frac{1}{2}$ tablespoonful of butter over the hot-water pan, add 12 large oysters without their liquor, season with $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of white pepper, and 1 tablespoonful of lemon juice; cover and let the oysters come to a boil, then take out the oysters and place them into a dish, leaving the broth in



September

the blazer ; mix 1 teaspoonful of corn-starch with 1 teaspoonful of butter, add it to the oyster broth, and cook two minutes ; mix the yolks of 2 eggs with $\frac{1}{2}$ cupful of cream, add it to the blazer, stir until nearly boiling, add the oysters and serve with crackers.



30.—Golden West.

Peel and chop fine $\frac{1}{4}$ of a pound of fresh mushrooms ; put them in the pan with 2 tablespoonfuls of butter and 10 drops of onion juice, and sauté until a golden brown ; add the mashed yolks of 6 hard-boiled eggs and 1 tablespoonful of chopped parsley. Season with salt and pepper, and stir in 2 well-beaten eggs mixed with 2 tablespoonfuls of cream and the whites of the hard-boiled eggs cut fine. Serve on hot buttered soda biscuits.



OCTOBER

1.—Sweetbreads with Mushrooms.

Cook 1 tablespoonful of butter and 1 tablespoonful of flour together over boiling water, pour on them $\frac{1}{2}$ pint of cream and 1 gill of mushroom liquor. Stir until smooth, and lay in 1 pair of sweetbreads, parboiled, blanched, and sliced. Let them cook three minutes, put in 1 dozen coarsely chopped mushrooms, season with salt and white pepper, and add the beaten yolks of 2 eggs very slowly, stirring all the time. Cook two minutes after the eggs are in and serve.



2.—Eggs à L'Italienne.

Melt 1 tablespoonful of butter and heat $\frac{1}{2}$ pint of milk in the chafing-dish, over hot water. Stir in 5 beaten eggs, and when they begin to thicken



add $\frac{1}{2}$ teacupful of boiled spaghetti, chopped, $\frac{1}{2}$ teacupful of sliced mushrooms, 1 tablespoonful of chopped parsley, and 1 scant teaspoonful of salt, and white pepper to taste, cook three minutes and serve.



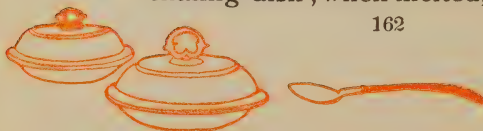
3.—Kidneys with Mushrooms.

Heat 1 tablespoonful of butter and $\frac{1}{2}$ onion, minced fine, in the blazer, add 1 tablespoonful of flour, and stir until it browns, put $\frac{1}{2}$ pint of consommé or stock, 1 gill of mushroom liquor, 1 scant teaspoonful of Worcestershire sauce, and salt and white pepper, and let them simmer two minutes, stirring constantly. Put in 2 pairs of lamb kidneys, skinned and quartered, and 1 dozen mushrooms, sliced thin, and cook for five or six minutes. Stir often. Serve on toast.



4.—Scrambled Eggs with Mushrooms.

Put 1 tablespoonful of butter in the chafing-dish ; when melted, add $\frac{1}{2}$ can



October

of mushrooms drained from their liquor and cut in pieces. Let them cook until thoroughly heated. Turn in 5 eggs beaten lightly without separating, and season with salt and pepper. As soon as they begin to foam, stir as for scrambled eggs until sufficiently cooked. Serve on buttered toast.



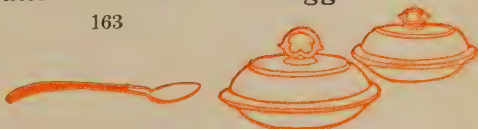
5.—Champignons.

Stew mushrooms in a little water with 1 tablespoonful of butter and seasoning of pepper and salt; add $\frac{1}{2}$ cupful of cream, remove from the fire and stir in the beaten yolks of 2 eggs; replace on the fire for a moment to thicken the eggs and serve at once.



6.—Chicken and Mushroom Regence.

Slice 3 fresh mushrooms, fry them for a few minutes in the blazer with a piece of butter the size of an egg.



Then add 1 heaping teaspoonful of flour, moisten with 1 gill of chicken stock and $\frac{1}{2}$ gill of cream and let come to a boil. Add $\frac{1}{2}$ boiled young fowl cut in short thick slices free from skin and bones, and let simmer for a few minutes together. Slightly beat the yolk of 1 egg with 2 tablespoonfuls of cream, stir this in the sauce and add 2 tablespoonfuls of dry sherry, stir it for another minute to thicken a little, season to taste and serve immediately.

7.—Oyster Bellevue-Stratford.

Place in the chafing-dish some butter, 1 shallot or young onion chopped; when these come to a browning point, put in sufficient fresh mushrooms, cut in long strips, and cook for eight minutes. Take about 2 dozen strained, good-sized, plump oysters, and place them in the dish, putting in enough Bechamel sauce or

October

thick cream to cover oysters, and let contents boil about three or four minutes. When on point of serving add 1 dessert-spoonful of good Madeira.



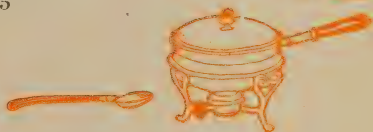
8.—Japanese Shrimps.

Put 1 pint of milk in the chafing-dish over the hot-water pan; when it boils, add 2 tablespoonfuls of butter and 2 of flour worked together until smooth, and stir until thick; then add 1 cupful of strained tomatoes, $\frac{1}{4}$ of a teaspoonful of soda, seasoning, and lastly the picked shrimps. Serve on toast.



9.—Cheese Roulettes.

Melt $\frac{1}{2}$ cupful of grated cheese in the pan, set over boiling water, season with salt and Hungarian red pepper; add 1 tablespoonful of ale and pour over thin rounds of buttered toast. Poach 4 eggs and serve on top of the 4 pieces of toast.



October

10.—Eggs with Mushrooms.



Melt 2 tablespoonfuls of butter in the blazer, put in 3 tablespoonfuls of mushrooms, and let them get hot through. Squeeze 1 teaspoonful of lemon juice over them, stir in 5 eggs, add salt and white pepper, and cook until thick.

11.—Griddled Oysters.



Drain the juice from 1 pint of the best oysters. Heat the chafing-dish, grease with a very little butter, and put in only enough oysters to just cover the bottom of the pan. Brown on one side, then turn and brown on the other, adding butter if necessary. As the oysters are browned put into a covered dish until all are done. Add butter to the juice in the chafing-dish, return the oysters, put the upper dish in the bath and let the oysters stand only long enough to be heated. Season with salt and pepper, Tabasco



October

sauce, Worcestershire sauce or curry powder. This is one of the most delicious ways of cooking oysters for those who like the real oyster flavor.



12.—Veal with Mushrooms.

Brown 1 small onion, sliced, in 2 teaspoonfuls of butter, add 1 tablespoonful of flour, and cook until it browns. Stir in $\frac{1}{2}$ pint of veal stock and 1 gill of mushroom liquor, and lay in this about 1 pound of thinly sliced cold roast veal. When these are hot, put in $\frac{1}{2}$ pint of sliced mushrooms, and add the yolks of 2 eggs, very slowly. Cook two minutes more and serve.



13.—Oyster Crabs and Sweetbread à la Gourmet.

Melt a piece of butter the size of an egg, add 2 medium-sized fresh mushrooms, cut in cubes, and a parboiled sweetbread cut in very small thin slices. Fry together for at least ten



minutes, then add $\frac{1}{2}$ pint of oyster crabs well drained, cook till oyster crabs turn to a nice red, add 4 tablespoonfuls of sherry, and 1 gill of cream. Let come to a boil, add 1 teaspoonful of flour mixed with a piece of butter size of a walnut, stir in the yolks of 2 eggs mixed with 1 teaspoonful of cream, add 3 tablespoonfuls of brandy. Season to taste, stir for another minute and serve.

14.—Calf's Brains Breaded and Fried.

Cut the blanched brains into slices, dip in beaten egg seasoned with salt and pepper, then in crumbs, and brown them on each side in hot butter, enough to cover the bottom of the chafing-dish, and when done garnish with sliced lemon and pour Hollandaise sauce around them.

15.—Spanish Omelet.

Chop a very little garlic, and fry in olive oil ; add 1 cupful of sliced mush-

October

rooms and $\frac{1}{2}$ cupful of stewed tomatoes, pepper and salt. Spread this over a plain omelet just before folding over, and serve very hot.

16.—Minced Mushrooms, Virginia Style.

Take 2 tablespoonfuls of chopped Virginia ham and fry in butter for three minutes. Add 6 good-sized fresh mushrooms chopped up coarsely, moisten with 1 gill of cream and let boil for eight or ten minutes. Then add 2 tablespoonfuls of fresh bread-crumbs, a little chopped parsley, the yolk of 1 egg, season to taste. Serve on 3 pieces of toast and put 1 dropped egg on top of each. Cooked or raw ham may be used.

17.—Kippered Kidney.

Skin the kidneys and soak them in salted water for half an hour. Wipe dry and cut them open, very evenly, lengthwise. Place a piece of butter in



October

the chafing-dish and when melted lay in the kidneys. Cook them for ten minutes, turning occasionally. Sprinkle with salt and cayenne, and pour over them 2 tablespoonfuls of mushroom catsup. Put on hot toast.



18.—Headcheese.

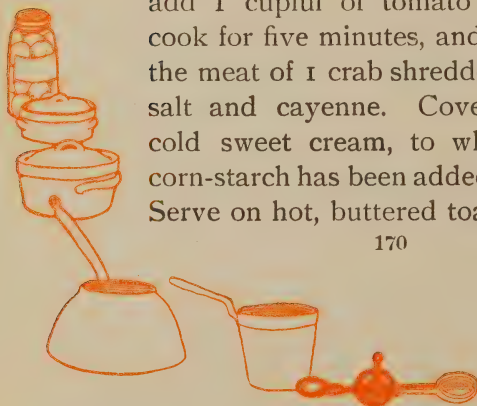
Cut $\frac{1}{2}$ inch slices from headcheese, and cook them quickly in the chafing-pan in hot butter or fat. Serve on brown-bread sauté.



19.—St. Lawrence Crab.

Fry 1 onion and 1 Chili pepper cut fine in a large piece of butter until the onion is well done, but not browned ; add 1 cupful of tomato to this and cook for five minutes, and then put in the meat of 1 crab shredded very fine, salt and cayenne. Cover well with cold sweet cream, to which a little corn-starch has been added to thicken. Serve on hot, buttered toast.

170



October

20.—Panned Oysters with Cream.

Drain the oysters free from all liquor. Heat the pan; melt 1 tablespoonful of butter; add the oysters and cook until heated through. Add 1 cupful of good cream; stir gently until all is heated and the oysters plump. Season and serve.



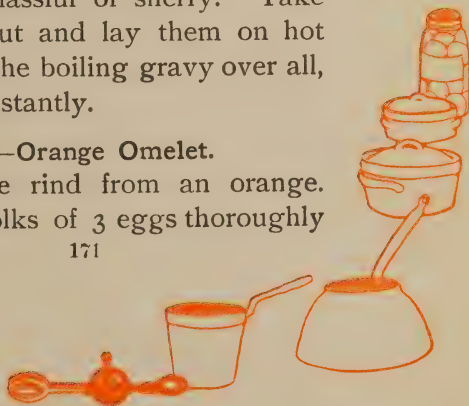
21.—Réchauffé.

Cut cold mutton into very neat, small pieces, and lay with a little butter in the hot pan. Add $\frac{1}{2}$ pint of stock, a little pepper, $\frac{1}{4}$ of a teaspoonful each of dry mustard and curry powder, and 3 large tablespoonfuls of currant jelly. When boiling, put in a glassful of sherry. Take the slices out and lay them on hot toast, pour the boiling gravy over all, and serve instantly.



22.—Orange Omelet.

Grate the rind from an orange. Beat the yolks of 3 eggs thoroughly



and add 3 tablespoonfuls each of powdered sugar and orange juice, and the grated rind. Beat the whites stiff, stir them into the yolks, and cook like a plain omelet. Lay it on the serving-dish, sprinkle it thickly with powdered sugar and score it in diagonal lines with a clean, red-hot poker.



23.—Clams à la Creole.

Put in the chafing-dish a piece of butter the size of an egg. When melted add $\frac{1}{2}$ teaspoonful of finely chopped onion, 1 heaping tablespoonful of green peppers cut in very small cubes, fry till done. Add 2 dozen little neck clams with their own juice, mix 1 heaping teaspoonful of flour with a piece of butter size of a walnut, stir in while boiling, add juice of $\frac{1}{2}$ lemon, and 1 heaping tablespoonful of sweet Spanish pepper cut in small cubes. At last add a little milk.



24.—Milwaukee Mutton.

Put in the pan 2 tablespoonfuls each of butter and currant jelly, and when melted add 1 pound of mutton shaved from the leg ; season rather highly with salt and pepper, add 1 tablespoonful of French mustard and let it cook for five minutes, stirring constantly. Serve very hot.



25.—Sardines.

Allow 3 or 4 for each person, drain them from the oil, and, if you like, you may remove as much of the skin as can be done without waste, and the backbone also. Put them in the chafing-dish and mash them thoroughly as they heat. To $\frac{1}{2}$ can of sardines allow 1 tablespoonful each of lemon juice, mushroom catsup, and mango chutney. When hot and well mixed, spread the paste on wafers and serve at once.



26.—Macaroni Italienne.

During the day boil $\frac{1}{4}$ of a pound of macaroni in salted water until tender, then drain, cut into inch lengths, rinse well and let stand in cold water until needed, then drain thoroughly. In the blazer melt 1 tablespoonful of butter until slightly browned. Add 1 pint of well-seasoned thick tomato sauce and 2 teaspoonfuls of beef extract. Stir in the macaroni, lift and stir occasionally until heated through. Sprinkle in $\frac{1}{2}$ cupful of grated cheese, add 1 tablespoonful of chopped parsley and serve.



27.—Curried Oysters.

Put in the blazer 2 tablespoonfuls of butter and $\frac{1}{2}$ teaspoonful of onion juice, add 1 tablespoonful of flour and 2 teaspoonfuls of curry powder, and when the mixture bubbles, stir in $\frac{1}{2}$ pint of oyster liquor



October

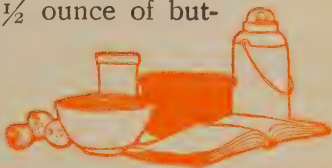
and $\frac{1}{2}$ pint of milk. When the sauce is smooth and boils, put in 1 solid pint of oysters, and cook until they are plump and the edges crimp, which will be in about four minutes. Season with 1 small teaspoonful of salt and serve.

28.—Piedmont Toast.

Take 4 anchovies, free them from skin and bone and chop fine; mix them with $\frac{1}{2}$ pint of good stock and the yolks of 6 eggs and the beaten whites of 2; add salt, pepper and parsley, and stir over the blaze until smooth, then pour into a bowl. Cover the bottom of the chafing-dish with toasted bread, pour the anchovy sauce over it, and sprinkle grated cheese on top. Cover and cook over hot water for ten minutes.

29.—Fricasseed Oysters.

Take 12 large oysters, drain and bread them. Melt $\frac{1}{2}$ ounce of but-





ter in the chafing-dish, to this add $\frac{1}{2}$ ounce of flour, stir for a few minutes, and moisten with 1 gill of milk and the strained oyster liquor. Bring to a boil and let simmer for ten minutes. Cut the oysters in halves, add them to the sauce, and let them get very hot together without boiling, then add the beaten yolk of 1 egg and a little cream. Season to taste and serve.



30.—Maple Sugar Candy.

Take 1 cupful of milk, 1 cupful of cream, and 1 pound of maple sugar. Pound the sugar into small pieces, and put all together in the blazer, and stir constantly as it boils, and when it will harden in cold water, stir in as many chopped nuts as the candy will take up, then turn out to cool in a shallow buttered pan, and when hard break up into irregular pieces.



October

31.—Dry Sauté.

Parboil oysters slightly. Drain, dip in seasoned crumbs, and brown in the blazer, in hot butter.



NOVEMBER



1.—Turkey with Mushrooms.

Make a sauce over boiling water of 2 tablespoonfuls of butter, 1 tablespoonful of flour, $\frac{1}{2}$ pint of milk and 1 gill of mushroom liquor; add 1 pint of cold turkey, sliced or cut into small pieces, cook three minutes, put in $\frac{1}{2}$ cupful of canned mushrooms, sliced, and cook two minutes longer. Add the yolks of 2 eggs, very slowly, stirring all the while, season with salt and white pepper, and as soon as the sauce is a pale creamy yellow—about two minutes—extinguish the lamp.



2.—Sweetbreads, Sautéd.

Parboil and blanch the sweetbreads, cut them in half lengthwise, and then cut each half into two pieces. Sprinkle these with salt and pepper. Beat up



November

1 egg in a saucer with 1 tablespoonful of water. Dip each slice of sweetbread first in this and then in cracker dust. Have ready in the blazer 2 tablespoonfuls of butter, and when this is very hot lay in the sweetbreads. Cook until well browned.



3.—Oysters à la Poulette (No. 1).

Cook together 1 tablespoonful of butter and 1 tablespoonful of flour, add 1 pint of cream, stirring constantly. When it boils, put in 30 oysters and cook about four minutes. When they are plump, season with $\frac{1}{2}$ teaspoonful of salt, 1 saltspoonful of white pepper, 3 grates of a nutmeg, and serve on toast or crackers.




4.—Shrimps with Mushrooms.

Open a can of shrimps, rinse off with cold water ; melt 1 tablespoonful of butter in the blazer, add 1 tablespoonful of finely chopped onion,




November




cook three minutes without browning ; add 1 cupful of sliced mushrooms, cook three minutes ; add the shrimps, season with 1 even teaspoonful of salt, $\frac{1}{4}$ teaspoonful of pepper, and 3 tablespoonfuls of sherry wine ; cover and cook five minutes ; dust over 1 teaspoonful of flour, add $\frac{3}{4}$ cupful of water and a little beef extract, cook five minutes ; if handy add $\frac{1}{2}$ gill of cream and serve.

5.—Venison Steak.



Rub the blazer with butter, broil the steak as you would beefsteak, but do not overcook. Sprinkle it with salt and pepper, put in $\frac{1}{2}$ wine-glassful of sherry and 1 tablespoonful of currant jelly ; leave covered two minutes, and serve on very hot plates.

6.—Egg Fondue.



Beat 4 eggs together until well mixed ; add 4 tablespoonfuls of grated



November

cheese and 4 tablespoonfuls of cream. Melt 1 tablespoonful of butter in the chafing-dish. When hot pour in the eggs and stir constantly while cooking. They should be smooth and thick as a batter. Season with salt and paprika, and serve on toast or wafers.



7.—New Orleans Sausage.

Prick the skin of 6 small sausages. Put them in the blazer with $\frac{1}{2}$ can of tomatoes and a bruised clove of garlic. Season with salt and cayenne, cover closely, and simmer for half an hour.



8.—Eggs à la Milanaise.

Break 4 eggs into a bowl, beat only enough to mix whites and yolks together. Add 1 tablespoonful of cream, 3 tablespoonfuls of tomato sauce and 2 tablespoonfuls of Parmesan cheese; mix well. Melt 1



November

tablespoonful of butter in the chafing-dish, and when hot, turn in the eggs. Cook and turn as an omelet, salt and pepper to taste and serve very hot.



9.—Calf's Brains, Creamed.

Parboil the brains, blanch them, and cut them into small pieces. Cook together, over hot water, 1 tablespoonful of butter and 1 scant tablespoonful of flour; add $\frac{1}{2}$ pint of milk, and when the sauce is smooth, put in the brains. Cook three minutes, salt and pepper and put in slowly the beaten yolk of 1 egg, stirring constantly. Cook two minutes, and serve.



10.—Oysters à la Snowdon.

Heat 1 quart of cream, seasoned to taste with celery salt, paprika and a few drops of Tabasco. When very hot place in cream about 1 $\frac{1}{2}$ pints of large selected oysters, thoroughly



November

drained, and let stand until a trifle curled. Then add 2 tablespoonfuls of Madeira and serve in hot plates.



11.—Réchauffé of Duck (No. 1).

Warm in the blazer 2 tablespoonfuls of butter, 2 tablespoonfuls of currant jelly, and 1 gill of sherry, Madeira or port. Lay in this sauce pieces of cold duck, season with salt and pepper, and cook five minutes.



12.—Vienna Orange Cream.

Put $\frac{1}{2}$ ounce of gelatine in a small bowl with $\frac{1}{2}$ gill of cold water, let it stand till soft, then add $\frac{1}{2}$ gill of boiling water, set the bowl in the water pan, and stir till dissolved, remove and set aside; in the meantime stir the yolks of 6 eggs with 6 tablespoonfuls of sugar to a cream, add by degrees $\frac{1}{2}$ pint of orange juice, and 3 tablespoonfuls of lemon juice, add lastly the gelatine; continue to stir



November



until it begins to thicken ; beat the whites to a stiff froth, then add slowly, while beating constantly, the orange mixture to the beaten whites ; rinse out a form with cold water, pour in the cream and set aside to cool.

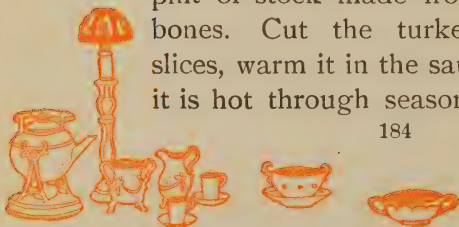
13.—Chicken à l'Indienne.



Mix 2 teaspoonfuls of curry powder with 2 of flour ; cut up and fry 1 chicken in butter, with an onion and some parsley ; add the curry and flour and $1\frac{1}{2}$ cupfuls of clear stock and 1 cupful of grated cocoanut ; wet with the juice of a lemon. Stir well and serve hot.

14.—Réchauffé of Turkey (No. 1).

Make a sauce using 1 tablespoonful of butter and 1 of flour, and $\frac{1}{2}$ pint of stock made from the turkey bones. Cut the turkey into small slices, warm it in the sauce, and when it is hot through season with pepper



November

and salt, add 2 tablespoonfuls of sherry, cook two minutes longer, and serve.



15.—Roasted Chestnuts.

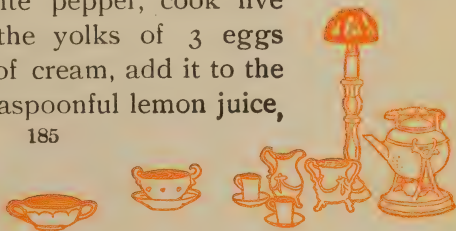
Cut a slit in the shell of each chestnut, put them in the blazer, with 1 teaspoonful of butter, directly over the flame, and shake them while cooking. They are done when they burst open and the shell will peel off easily. Serve them hot.



16.—Clams à la Baltimore.

Remove the bodies from 24 large fresh soft-shell clams, throw the rest away; melt 1 large tablespoonful of butter in the chafing-dish, add the clams, $\frac{1}{4}$ teaspoonful of salt, 6 whole peppers, and half a bay leaf, $\frac{1}{4}$ teaspoonful of white pepper, cook five minutes; mix the yolks of 3 eggs with $\frac{3}{4}$ cupful of cream, add it to the clams, add 1 teaspoonful lemon juice,

185



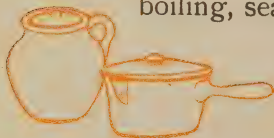
November

let it remain a few minutes, stirring it carefully, taking care not to let it boil after the eggs have been added, remove the bay leaf and peppers, and serve with crackers.



17.—Stuffed Eggs.

Have ready 1 cupful of carefully boiled rice and 6 hard boiled eggs; remove the shells from the eggs, cut them into halves lengthwise; take out the yolks and mash them; add 1 tablespoonful of melted butter and 3 sardines rubbed to a paste, a dash of cayenne and $\frac{1}{2}$ teaspoonful of salt; mix thoroughly, form into balls and fill into the space in each white; form the rice into a mold in the centre of a platter, sink the eggs down in it, and stand the platter over hot-water pan. Rub together 2 rounding tablespoonfuls of butter and 2 of flour; add $\frac{1}{2}$ pint each of stock and milk, stir until boiling, season with salt and cayenne



November

and strain over the eggs and rice. Sprinkle the top with chopped parsley and serve hot.

18.—Banana Sauté.

Remove the skin and fibres from the bananas and cut in halves each way. Melt 1 tablespoonful of butter in the blazer, and when hot lay in the bananas and cook until brown, then turn them over, and when brown sprinkle them slightly with salt and lemon juice, and serve on toast or wafers.



19.—Blanquette of Chicken.

Heat 1 pint of chicken broth; add 4 fresh mushrooms, peeled and cut in pieces, and simmer until tender. Add 1 cupful of cold chicken sliced in delicate pieces, cook gently until heated, then add the beaten yolks of 2 eggs, stirring them in gradually. When the sauce is smooth and creamy, sea-



November

son with salt and pepper to taste and a few drops of lemon juice.



20.—Oregon Cream.

Toast slices of bread nicely in squares and cut off the crust. Butter while hot and plunge them for an instant into a bowl of boiling milk; place them on a hot plate and keep warm. Put in the pan $\frac{1}{2}$ cupful of rich milk and when it is boiling hot put in 2 cupfuls of grated cheese. Stir constantly until the cheese is melted; then add salt and cayenne and the beaten yolks of 2 eggs. Pour over the toast and serve instantly.



21.—West Indian Mushrooms.

Put 1 scant tablespoonful of olive oil in the pan. When hot add 2 slices of onion, minced, and cook a light yellow. As soon as the onion is ready turn in 1 cupful of mush-



November

rooms, peeled and cut into small pieces, 1 cupful of tomatoes, 2 tablespoonfuls of boiled tongue cut fine, salt, pepper and a few grains of cayenne. Lastly break in 3 raw eggs and as soon as they are set, serve. The sauce can be thickened with a little flour if desired.



22.—Omelet.

Beat 4 eggs in a bowl only enough to blend the whites and yolks. Add 4 tablespoonfuls of water and $\frac{1}{2}$ teaspoonful of butter to the eggs. Melt another $\frac{1}{2}$ tablespoonful of butter in the chafing-dish, and, when sizzling hot, turn in the eggs. As soon as the omelet begins to set, slip a limber knife under it and tip the pan so that the raw portion can run onto the hot pan, continue this until the eggs are sufficiently set; season with salt and pepper to taste; fold and serve from the chafing-dish.



November

23.—Terrapin White Stew.

Have 3 terrapins boiled; when done take a portion of the liquor, rub into a smooth paste the yolks of 6 hard-boiled eggs and 2 tablespoonfuls of butter. To this add the terrapin and liquor in the chafing-dish, add 2 wine-glassfuls of wine, $\frac{1}{2}$ grated nutmeg, 1 tablespoonful of salt, 1 lemon rind cut thin, a little cayenne pepper and $\frac{1}{2}$ pint of cream. Cook ten minutes, stirring constantly.



24.—Wild Ragout.

Remove the skin and bones of cold roast duck, and cut enough of the meat in moderate sized pieces to make about 1 pint. Mash the livers to a paste, and put in the pan with 1 tablespoonful of dry mustard, 1 teaspoonful of salt, a dash of cayenne and 2 tablespoonfuls of lemon juice; mix thoroughly and add 2 tablespoonfuls of butter and the same amount of



November

water. Put in the cold duck and 1 gill of Madeira and stir until smoking hot.

25.—Oyster Bellevue.

Put in the chafing-dish about 5 ounces of butter, add pepper and salt, and a little English mustard. Stir well. Then add some celery chopped very fine. Let the whole boil with about 1 pint of cream, add about 1 teaspoonful of cracker dust to thicken the broth. Stir the whole well, then when it comes to boiling drop in 12 freshly opened oysters one by one. Cook for about a minute, then add some good sherry or Madeira. Serve very hot.



26.—Cocoa Pudding.

Soak 1 ounce of gelatine in 1 cupful of cold water ten minutes ; put 3 tablespoonfuls of cocoa with $\frac{1}{2}$ pint of cold water in the blazer, add $\frac{1}{2}$ cup-



November

ful of sugar and 1 teaspoonful of vanilla ; place the blazer over the lamp, stir and let it boil a few minutes, then add the gelatine, stir until dissolved, remove from the fire, and when cold and begins to thicken add 1 pint of whipped cream, stirring constantly ; pour it into a form and set on ice ; serve with sauce.



27.—Bundles.

Cut nice, even slices of the breast of cold roast turkey ; over each piece lay a thin shaving of bacon, and put on top of each piece of bacon 1 large, fat oyster. Roll these bundles up and tie securely, season with pepper and salt, and place in the pan with melted butter. Cover and cook long enough to cook the bacon, basting frequently with the melted butter. Serve with a sprig of parsley on each one and pour over the brown gravy thickened with a little flour.



November

28.—Sausage and Scrambled Eggs.

Cut 2 cooked sausages into small pieces, and warm them quickly in the chafing-pan. Pour off the fat, add 1 tablespoonful of butter, and when melted, turn in 6 eggs slightly beaten with 6 tablespoonfuls of cream or milk. Stir constantly until thick and smooth, add salt and pepper to taste, and serve from the pan.



29.—Bombay Cépes.

Peel and wash 2 pounds of fresh mushrooms, adding a little vinegar to the water to keep them as white as possible. Drain, then slice the heads and chop up the stalks. Have 4 tablespoonfuls of heated olive oil, add the heads and fry until a light brown, then add 2 tablespoonfuls of chopped shallots, 2 bruised cloves of garlic, and the chopped stalks. Drain most of the oil off. Add 2 ladlefuls of tomato sauce and a little melted beef extract.



November

Season with salt, white pepper and a dash of cayenne. Boil two minutes, shaking the pan all the time. Add a little lemon juice and chopped parsley just before taking from the fire.



30.—Venison Cutlets.

Dip each cutlet in hot melted butter, roll slightly in flour, then cover with egg and breadcrumbs. Heat sweet drippings or butter in the chafing-dish, sauté the cutlets, let them brown slowly. Season with salt and pepper, and serve with or without sauce.



DECEMBER

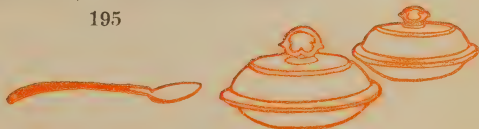
1.—Fish with Sauce Piquant.

Put in the blazer 1 tablespoonful of butter, 1 tablespoonful of tarragon vinegar, 1 tablespoonful of tomato or walnut catsup, 1 tablespoonful of sherry, $\frac{1}{2}$ small onion minced fine, $\frac{1}{2}$ teaspoonful of salt, and a dash of cayenne pepper, and cook together three or four minutes. When the sauce is boiling hot put in 1 pint of cold flaked fish, turn it well so that the sauce may penetrate it, and cook until all is thoroughly done.




2.—Palermo Macaroni.

Mince an onion and fry in butter; add a little flour and $\frac{1}{2}$ of a can of tomatoes; season with salt, pepper and 1 spoonful of sugar, and cook twenty minutes; strain and add 1




December




cupful each of cooked macaroni, chopped ham, chicken cut in bits, and 3 cooked green peppers, finely shredded and free from seeds. Beat the yolk of 1 egg in $\frac{1}{2}$ cupful of hot milk and stir in well to thicken it and serve hot.

3.—Mutton Curry.



Melt and brown 1 tablespoonful of butter, add 1 tablespoonful of flour, stir until smooth and brown. Add 1 cupful of stock, and 1 cupful of sliced cold mutton. Stir until the sauce thickens, when the meat should be heated. Season with 1 tablespoonful of Worcestershire sauce and 1 teaspoonful of curry powder and serve.

4.—Chocolate Dessert.



Put in the chafing-dish 2 squares of unsweetened chocolate broken fine, 4 rounded tablespoonfuls of sugar, and 4 tablespoonfuls of hot water. Stir constantly until thick and smooth,

December

add $\frac{1}{2}$ scant cupful of cream, and $\frac{1}{4}$ cupful of milk, and stir until it boils. Then place the pan over the hot water, beat the yolks of 2 eggs, and add 1 tablespoonful of cream, $\frac{1}{4}$ teaspoonful of salt, and a bit of cinnamon, or 1 teaspoonful of vanilla, and stir this into the hot mixture, stirring constantly as it thickens. Beat the whites of the 2 eggs stiff, and fold them in lightly. Let it cook over the hot water ten minutes or more, until light and spongy. Serve hot or cold with whipped cream and powdered sugar.



5.—Toasted Wafers with Orange Marmalade.

Beat 1 egg, add 1 cupful of milk and a bit of salt. Dip wafers into the mixture, and when soft remove them carefully, and brown them in hot butter in the chafing-pan. Cover with orange marmalade and serve.



December

6.—Green Peas (Canned).

Drain the liquor from 1 can of French peas. Melt 2 tablespoonfuls of butter in the blazer, put in the peas, and let them get heated through, stirring constantly. Too long cooking toughens them.



7.—Ragout of Duck.

Into the blazer put 2 tablespoonfuls of butter, 2 tablespoonfuls of currant jelly and 2 tablespoonfuls of port. When hot blend a little of the mixture with $\frac{1}{8}$ of a teaspoonful of dry mustard, $\frac{1}{4}$ of a teaspoonful of salt and a dash of paprika and return all to dish. Add 1 pint of cold duck, cut into dice or neat pieces, slip the hot water pan underneath, cover and cook until the meat is hot through. Serve with olives and saltines or toasted wafers.



8.—Shrimps and Oysters.

Open 1 can of shrimps, rinse them off with cold water; melt 1 table-



spoonful of butter in the blazer, add the shrimps, season with $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of pepper, cover and cook for six or eight minutes; sprinkle over 1 teaspoonful of flour, stir two minutes, add 1 cupful of milk, cook a few minutes; remove blazer, place the lower pan with $\frac{1}{2}$ pint of solid oysters without any liquor over the lamp, add 1 teaspoonful of butter, 1 tablespoonful of lemon juice, $\frac{1}{4}$ teaspoonful of salt, and a little white pepper. As soon as they begin to boil, add the shrimps and serve.



9.—Larded Sweetbreads Sauté.

Parboil and lard the sweetbreads. Melt 2 tablespoonfuls of butter in the chafing-dish and sauté the sweetbreads. They should be turned often, that the heat may penetrate them before browning, as, if they brown at once, they will be cold and raw tasting.



10.—Capilotade of Fowl.

Melt 2 tablespoonfuls of butter ; add 2 tablespoonfuls of canned mushrooms cut in halves and 1 slice of onion, chopped fine ; fry to a delicate brown. Mix in 1 tablespoonful of flour until smooth ; add 1 cupful of cold chicken or turkey, sliced, and 1 cupful of stock. Cook until heated through. Season and serve.

11.—Clams à la Maryland.

Remove the bodies from 20 soft clams, place the bodies, with 1 tablespoonful of butter, in the blazer, add 1 tablespoonful of finely cut truffles, 2 tablespoonfuls of sherry wine, $\frac{1}{4}$ teaspoonful of pepper, cook eight minutes, being careful not to stir them ; mix $\frac{1}{2}$ cupful of cream with the yolks of 2 eggs, add it to the clams, let it remain a few minutes to heat, but not boil, then serve.

December

12.—Scrambled Eggs.

Break 5 eggs in a bowl, and beat only enough to blend the yolks and whites, not until light. Melt 1 tablespoonful of butter in the chafing-dish, and, when hot, turn in the eggs. As soon as they begin to form stir gently, trying not to stir twice in the same place, as the best scrambled eggs are those with the largest flakes. As soon as the eggs are sufficiently cooked and dry, and it must be remembered that they will dry out by standing, season with salt and pepper and serve.



13.—Deviled Oysters.

Melt 1 tablespoonful of butter in the blazer and add 1 cupful of oyster liquor. As soon as it boils put in 1 pint of oysters. Cook them until they are plump. Season with 1 teaspoonful of Worcestershire sauce, a little salt and, if desired, $\frac{1}{2}$ teaspoonful of curry powder.



14.—Savory Lobster.

Put in the chafing-dish 1 heaping tablespoonful of butter, 1 saltspoonful of dry mustard, as much salt, and a couple of dashes of cayenne pepper. Stir in the lobster next. The meat of 1 large or 2 small ones may be used, or the contents of 1 can. When it is smoking hot, put in 1 wine-glassful of sherry and the juice of $\frac{1}{2}$ lemon, cook a minute longer, and serve.



15.—Boiled Fish with Lobster Sauce.

This is a dish suitable for a chafing-dish luncheon, and it would be well to have two chafing-dishes.

Have ready the meat from 1 medium-sized lobster cut in small pieces, and 2 pats of butter rolled in flour. Use any firm fish free from fine bones—halibut, red snapper, etc. Cut it in small $\frac{1}{2}$ inch slices of uniform shape. The trimmings will do for another dish. Nearly fill the



December

blazer with water, add 1 tablespoonful of lemon juice, and 1 teaspoonful of salt. Lay in the fish and let it cook gently, covered about fifteen minutes, or until firm. While this is cooking, heat 1 cupful of cream in the other dish, stir in the floured butter, season with paprika and salt, add the lobster, and when hot pour it over the drained fish as you serve it.



16.—Calf's Liver and Bacon (No. 2).

Rub the blazer with onion and put in the bacon. When it begins to crisp, lay in very thin slices of liver. Cook until this is done and begins to curl at the edges. Serve a slice of bacon with each piece of liver.




17.—Terrapin à la Maryland.

Rub 6 tablespoonfuls of butter with 1 tablespoonful of flour, put in the chafing-dish and add the meat of 1 terrapin. As soon as heated add. $\frac{1}{2}$




December



cupful of good cream, the yolks of 3 hard boiled eggs rubbed smooth, and a little salt and pepper. Let it come to a boil, add $\frac{1}{4}$ cupful of sherry, and serve at once.

18.—Oysters à la Poulette (No. 2).



Place 20 large oysters in the blazer over the lamp, add $\frac{1}{2}$ tablespoonful of butter, $\frac{1}{2}$ even teaspoonful of salt, $\frac{1}{4}$ of an even teaspoonful white pepper, 1 teaspoonful lemon juice, let the oysters come to a boil, instantly remove, pour the oysters into a bowl, and set aside; return the blazer to the lamp, with $\frac{1}{2}$ tablespoonful of butter and $\frac{1}{2}$ tablespoonful of flour, cook two minutes, add $\frac{1}{2}$ cupful of oyster liquor and $\frac{1}{2}$ cupful of mushroom liquor, stir until smooth, add 1 small bouquet, 6 whole peppers, $\frac{1}{4}$ teaspoonful of salt, and the same of nutmeg, $\frac{1}{2}$ cupful of finely sliced mushrooms, cook five minutes from

December

the time it begins to boil, remove the bouquet and peppers, drain the oysters, add them to the blazer, mix the yolks of 2 eggs with $\frac{1}{2}$ gill of cream, add them to the oysters, add last 1 teaspoonful of finely chopped parsley, and serve at once with crackers, or toast.



19.—Frankfurters.

Have the chafing-dish pan nearly full of boiling water, add as many sausages as it will hold, and let them boil about eight minutes. Serve with rye bread.



20.—Banana Compote.

Put 1 cupful of sugar and $\frac{1}{2}$ cupful of water in the chafing-pan, add 1 inch bit of stick cinnamon, 6 cloves and 6 allspice berries. Stir until the sugar is dissolved, then cook eight minutes without stirring. Skim out the spices, and add 6 bananas, peeled,



scraped, and cut in halves each way. Let them simmer until clear, then add the juice of two oranges, and $\frac{1}{2}$ lemon, or 1 grapefruit. Serve it with boiled rice, and add whipped cream if desired.



21.—Oyster Cocktail.

Take 1 pint of small oysters with the liquor that comes with them; add 1 cupful of tomato catsup, the juice of 2 lemons, 1 tablespoonful of Worcestershire sauce, salt and 6 drops of Tabasco. Heat in the chafing-dish and serve hot in cocktail glasses.

22.—Cheese Lyonnaise.

Melt 2 tablespoonfuls of butter and put in it 1 tablespoonful of onion chopped fine and fry until tender. Add 1 cupful of shaved cheese and stir until smooth and melted. Beat 6 eggs slightly and whip them in, season and pour immediately over toasted crackers.



December

23.—Lobster Sauté.

Melt 1 tablespoonful of butter in the blazer. As soon as it is bubbling hot, put in the contents of 1 can of lobster, which should have been turned out a couple of hours before it is needed, and the meat cut—not chopped—into small pieces. Stir the lobster briskly, salt to taste, add a dash of cayenne and the juice of $\frac{1}{2}$ lemon. As soon as the lobster is *very* hot, it is done.



24.—Fudge.

Put into the blazer 2 tablespoonfuls of butter, 1 cupful of dark brown sugar, $\frac{1}{2}$ cupful of milk, 2 cupfuls of New Orleans molasses, and 4 squares of grated chocolate. Light the lamp and stir the mixture constantly, until it will form a rather hard ball when dropped into ice-water. Put out the light; add 1 teaspoonful of vanilla, pour into a buttered pan



and check off in even squares while soft.

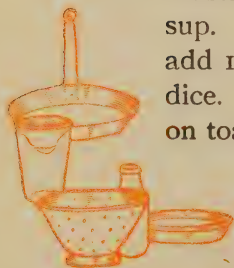


25.—Plum Pudding.

Put 1 pound of fruit cake into the blazer, have the chafing-dish pan $\frac{1}{3}$ full of boiling water, over the lamp, put the blazer over the water, cover and cook from fifteen to twenty minutes. Serve with hard sauce.

26.—Turkey à la Tartare.

Put 2 rounded tablespoonfuls of butter in the blazer, and cook in it 2 small onions sliced thin. When slightly colored, stir in 2 tablespoonfuls of Worcestershire sauce, 2 tablespoonfuls of vinegar, and a mixture of $\frac{1}{4}$ teaspoonful of salt, a dash of paprika, and 1 teaspoonful of dry mustard, add 1 cupful of tomato catsup. When well blended and hot, add 1 pint of cold turkey cut in small dice. When heated thoroughly serve on toast.



December

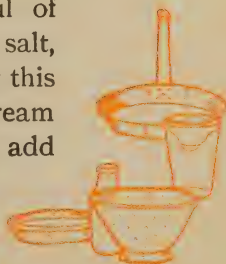
27.—Gruyère Eggs.

Melt $\frac{1}{4}$ of a pound of grated Gruyère cheese with 1 teaspoonful of butter; add 1 cupful of chicken broth, some chopped onion, parsley, nutmeg and salt. Stir until smooth and creamy and all well blended, and then put in 4 well-beaten eggs; stir for an instant and serve immediately on hot toast.



28.—Réchauffé of Turkey (No. 2).

Heat $\frac{1}{2}$ pint of stock from the turkey bones in the chafing-dish over hot water; and when it is warm lay in the slices or pieces into which you have cut the dark meat of cold turkey. While it heats mix in a bowl 2 tablespoonfuls of butter, the yolks of 2 hard-boiled eggs, $\frac{1}{2}$ teaspoonful of made mustard, $\frac{1}{2}$ teaspoonful of salt, and a pinch of cayenne. Bring this paste to the thickness of double cream by the addition of a little stock, add



it to the meat and gravy in the chafing-dish, and cook, stirring, for five minutes. Add 2 tablespoonfuls of sherry, cook 2 minutes longer, and serve.



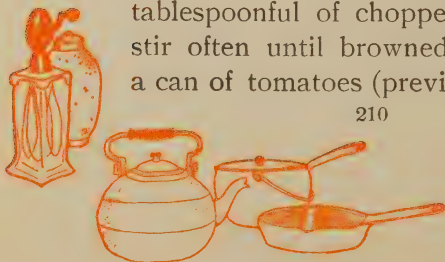
29.—Bread Omelet.

Soak 1 cupful of stale breadcrumbs for fifteen minutes in 1 cupful of sweet cream; add the beaten yolks of 4 eggs, salt and pepper, and last fold in the beaten whites; put a big spoonful of butter in the chafing-dish, and when it is melted pour in the omelet and cook for six minutes. Slice 1 hard-boiled egg and put over the top just before taking from the flame.



30.—Venetian Eggs.

In the blazer of the chafing-dish melt 1 tablespoonful of butter, add 1 tablespoonful of chopped onion and stir often until browned. Add $\frac{1}{2}$ of a can of tomatoes (previously rubbed



December

through a colander), salt to taste and $\frac{1}{4}$ of a teaspoonful of paprika. Stir and when boiling turn in a scant $\frac{1}{2}$ cupful of grated cheese and 3 slightly beaten eggs. Slip the hot water pan underneath and stir until the mixture is creamy, then put out the light and serve immediately on toast.



31.—Réchauffé of Duck (No. 2).

Put in the blazer $\frac{1}{2}$ pint of gravy, made from the bones of the duck, 1 gill of claret, 2 tablespoonfuls of currant jelly, 1 tablespoonful of butter, 1 dozen olives, stoned, salt and pepper to taste and simmer three minutes. Lay in 2 cupfuls of the meat of cold roast duck, cook five minutes longer and serve.



INDEX

APPLE FRITTERS, 130.
Apple Pannaquets, 146.

BANANA COMPOTE, 205.

Banana Sauté, 187.

Barbecued Ham, 87.

Bath Chops, 73.

Batter Loaf, 74.

Bechamel Sweetbreads,
152.

Beef Mince, 79.

Beefsteak with Wine
Sauce, 113.

Bellevue Stew, 12.

Blanquette of Chicken,
187.

Blanquette of Partridge,
13.

Boiled Fish with Lob-
ster Sauce, 202.

Bombay Cépes, 193.

Boneless Chicken, 157.

Bouillabaise, 126.

Brain Cutlets, 84.

Brains à la Poulette, 69.

Bread Omelet, 210.

Bread Soufflé, 118.

Breaded Tongue, 113.

Breakfast Cereal, 6.

Broiled Sweetbreads, 88.

Brook Trout, 99.

Brown-Bread Sauté, 88.

Bundles, 192.

Buttered Macaroni, 64.

Buttered Shrimps, 88.

CALF'S BRAINS, au
Beurre Noir, 95.

Calf's Brains Breaded
and Fried, 168.

Calf's Brains Creamed,
182.

Calf's Brains, Sauté, 49.

Calf's Liver and Bacon
(No. 1), 82.

Calf's Liver and Bacon
(No. 2), 203.

Calf's Liver Sauté, 107.

Canape, 132.

Canned Lobster à la
Cream, 90.

Canvasback, 8.

Capilotade of Fowl, 200.

Celeried Oysters, 53.

Chafing Dish Mush-
rooms, 20.

Champignons, 163.

Cheese Crackers, 148.

Cheese Fondue (No. 1),
10.

Cheese Fondue (No. 2),
120.

Cheese Lyonnaise, 206.

Cheese Omelet, 129.

Index

- Cheese Roulettes, 165.
 Chicken à l' Indienne, 184.
 Chicken and Mushroom Regence, 163.
 Chicken au Supreme, 155.
 Chicken Livers à la Supreme, 121.
 Chicken Pilau, 137.
 Chicken Terrapin, 20.
 Chocolate Caramels, 14.
 Chocolate Dessert, 196.
 Clam Bisque, 36.
 Clam Chowder, 82.
 Clam Stew, 73.
 Clams à la Baltimore, 185.
 Clams à la Creole, 172.
 Clams à la Kluehe, 56.
 Clams à la Maryland, 200.
 Clams à la Newburg, 17.
 Clams à la Poulette, 157.
 Clams and Bacon, 33.
 Clams on Toast, 34.
 Cocoa Pudding, 191.
 Connecticut Chowder, 139.
 Corned Beef Hash, 135.
 Cosmos Club Shrimps, 143.
 Crabs Sautéd, 115.
 Crabs with Mushrooms, 141.
 Creole Chicken, 103.
 Crimped Fish, 133.
 Cream Omelet, 134.
 Cream Salt Cod, 22.
 Creamed Beets, 117.
 Creamed Clams, 8.
 Creamed Chicken, 86.
 Creamed Chicken and Mushrooms, 148.
 Creamed Chicken with Rice, 106.
 Creamed Eggs, 85.
 Creamed Ham, 96.
 Creamed Lobster, 41.
 Creamed Lobster Plain, 67.
 Creamed Oysters, 153.
 Creamed Peas, 126.
 Creamed Potatoes, 95.
 Creamed Salmon, 92.
 Creamed Scallops, 78.
 Creamed Shad-Roes, 70.
 Creamed Shrimps, 44.
 Creamed Tomatoes, 129.
 Creamed Tongue, 142.
 Curried Chicken, 91.
 Curried Eggs, 52.
 Curried Halibut, 59.
 Curried Meat, 76.
 Curried Oysters, 174.
 Curried Salmon, 59.
 Curried Shrimps, 30.
 Curried Tomatoes, 144.
 Curry of Chicken, Bombay Style, 31.
 Curry of Lobster, 19.
 Curry of Roast Beef, 93.
 Curry of Scallops, 66.
 DAMPF NUDELN, 27.
 Delmonico Lobster, 28.
 Deviled Almonds, 65.
 Deviled Beef, 146.



Index



Deviled Drumsticks, 89.
Deviled Meat, 102.
Deviled Oysters, 201.
Deviled Soft-Shell Crabs,
138.
Deviled Tomatoes, 122.
Dried Beef with Cream,
114.
Dry Sautè, 177.
Dublin Lawyer, 118.
Dunbar Shrimps, 159.

EGG FONDUE, 180.
Egg with Curry, 97.
Eggs à la Aurora, 71.
Eggs à l' Italienne, 161.
Eggs à la Milanaise, 181.
Eggs à la Sorrento, 55.
Eggs and Anchovies, 9.
Eggs and Bacon, 19.
Eggs and Sardines, 12.
Eggs on Anchovy Toast,
81.
Eggs O'Shannessy, 147.
Eggs Par Excellence,
134.
Eggs Poached in Cream,
64.
Eggs with Black Butter,
131.
Eggs with Cheese, 108.
Eggs with Ham, 25.
Eggs with Mushrooms,
166.
Eggs with Tomatoes,
149.
Epigrams, 24.

FIGARO OMELET, 42.

Fillets of Game, 15.
Fillets of Halibut, 105.
Finnan Toast, 93.
Fish Cutlets, 54.
Fish with Sauce Piquant,
195.
Frankfurters, 205.
French Pancake, 33.
Fresh Cod with An-
chovy, 39.
Fresh Mushrooms,
Sautéd, 153.
Fresh Mushrooms,
Stewed, 145.
Fricandelles, 138.
Fricassee of Dried Beef,
156.
Fricassee Eggs, 22.
Fricassee Lobster, 49.
Fricassee Oysters,
175.
Fried Eggs, 141.
Fried Lobster in Crumbs,
63.
Fried Oysters, 35.
Fried Oysters à la Maitre
d'Hotel, 23.
Fried Scallops, 107.
Fried Tomatoes, 116.
Frizzled Beef, 136.
Frogs' Legs, 115.
Frogs' Legs in Bread-
crumbs, 135.
Frogs' Legs à la Creole,
154.
Frogs' Legs à la Poulette,
140.
Fruit Pudding, 124.
Fudge, 207.

Index

GERMAN TOAST, 86.
Gherkin Juck, 46.
Green Peas (Canned), 198.
Green Peas (Fresh), 105.
Green Peppers, Sautéd, 157.
Grenouille, 158.
Griddled Oysters, 166.
Gruyère Eggs, 209.
Gumbo Oysters, 28.

HALIBUT À LA PAR-
MESAN, 76.
Halibut Rarebit, 119.
Halibut Steak, 48.
Hamburg Steak, 103.
Ham Omelet, 50.
Hash, 123.
Headcheese, 170.
Hoe Cake, 114.
Hot Clam Pepper Roast, 17.

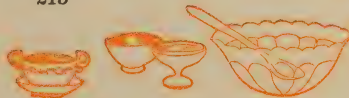
JAPANESE SHRIMPS, 165.
Jelly Fritters, 119.

KIDNEY AU MADERE, 47.
Kidney Sauté, 125.
Kidney with Bacon, 109.
Kidneys with Mush-
rooms, 162.
Kippered Kidney, 169.

LAMB À LA CREOLE,
128.
Lamb Chops, 97.
Lamb Terrapin, 84.

Larded Sweetbreads
Sauté, 199.
La Touraine, 53.
Lemon Butter, 67.
Little Layer Puddings,
120.
Little Oyster Stew, 151.
Little Pigs in Blankets,
5.
Livingston Club, 102.
Lobster à la Citizen, 24.
Lobster à la Malta, 10.
Lobster à la Maryland,
51.
Lobster à la Newburg
(No. 1), 7.
Lobster à la Newburg
(No. 2), 31.
Lobster Curry of Canned
Lobster, 38.
Lobster Sauté, 207.
Lucknow Curry, 29.
Luncheon Liver, 143.
Lyonnaise Eggs, 36.
Lyonnaise Potatoes, 133.

MACARONI ITALIENNE,
174.
Madeira Gravy, 140.
Manilla Pudding, 60.
Maple Sugar Candy, 176.
Marengo, 98.
Métropole, 142.
Milwaukee Mutton, 173.
Minced Clams, 122.
Minced Lobster on
Toast, 100.
Minced Mushrooms Vir-
ginia Style, 169.



Index

Minced Veal on Toast,
105.

Mock Terrapin, 43.

Mushrooms in Cream,
136.

Mutton Curry, 196.

NEW ORLEANS SAU-
SAGE, 181.

OMELET, 189.

Omelet Soufflé, 30.

Orange Omelet, 171.

Orange Soufflé, 150.

Oregon Cream, 188.

Oyster Bellevue, 191.

Oyster Bellevue-Strat-
ford, 164.

Oyster Crabs, 152.

Oyster Crabs and Sweet-
bread à la Gourmet,
167.

Oyster Crabs Astoria, 56.

Oyster Cocktail, 206.

Oyster Omelet, 53.

Oyster Rarebit, 41.

Oyster Stew Philadel-
phia Style, 146.

Oysters à la Bellevue,
37.

Oysters à la Carey, 159.

Oysters à la Creole, 7.

Oysters, à la Cress, 65.

Oysters à la Newburg,
50.

Oysters à la Poulette
(No. 1), 179.

Oysters à la Poulette
(No. 2), 204.

Oysters à la Snowdon,
182.

Oysters à la Somerset,
32.

Oysters En Cachette, 25.

Oysters Fricasseed, 13.

Oysters Fricasseed with
Mushrooms, 63.

Oysters Grilled, 45.

Oysters with Parsley,
68.

Oysters Sautéd, 34.

PALERMO MACARONI,
195.

Pan Doughdy, 72.

Panned Clams, 138.

Panned Oysters, 48.

Panned Oysters with
Cream, 171.

Peach Float, 90.

Peach Shortcake, 98.

Peanut Candy, 112.

Pepper Stew, 75.

Piedmont Toast, 175.

Pineapple Toast, 79.

Plum Pudding, 208.

Poached Eggs, 99.

Potatoes, Sauté, 40.

QUAIL (No. 1), 6.

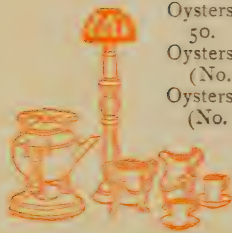
Quail (No. 2), 21.

RAGOUT OF DUCK, 198.

Réchauffé, 171.

Réchauffé of Duck
(No. 1), 183.

Réchauffé of Duck
(No. 2), 211.



Index

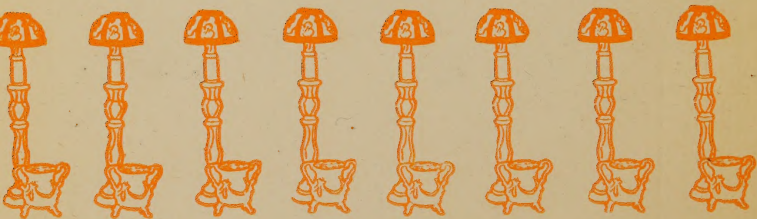
- Réchauffé of Turkey (No 1), 184.
 Réchauffé of Turkey (No. 2), 209.
 Reliable Rarebit, 61.
 Rex Crab, 148.
 Roasted Chestnuts, 185.
 Roasted Mushrooms, 139.
 Rolled Pancake, 11.
 Ruby Royal, 132.
 Rum Omelet, 124.
 Rye Shortcake Toast, 156.
- SALMI OF BEEF, 116.
 Salmon Patties, 96.
 Salted Almonds, 44.
 Sandwich Sauté, 101.
 Sardines, 173.
 Sardines Sautéd, 109.
 Sausage and Scrambled Eggs, 193.
 Sautéd Oysters, 69.
 Savory Clams, 104.
 Savory Lobster, 202.
 Savory Réchauffé, 111.
 Scalloped Lobster, 83.
 Scotch Finnan Haddie, 15.
 Scotch Rarebit, 40.
 Scrambled Eggs, 201.
 Scrambled Eggs with Mushrooms, 162.
 Scrambled Sweetbreads, 44.
 Shad-Roes, Sauté, 58.
 Shirred Eggs, 116.
 Shrimps à la Minardo, 100.
- Shrimps à la Newburg, 123.
 Shrimps and Oysters, 198.
 Shrimps with Mushrooms, 179.
 Simplicité, 97.
 Snow Pudding, 80.
 Soft Shell Crabs, 112.
 Soft Shell Crabs in Batter, 147.
 Spanish Fondue, 104.
 Spanish Omelet, 168.
 Spanish Rarebit, 87.
 Sponge Drops with Macaroons, 52.
 Spring Chicken, 62.
 Steamed Clams, 62.
 Steamed Oysters, 154.
 Stewed Clams, 42.
 Stewed Eggs, 45.
 Stewed Kidneys, 81.
 Stewed Shrimps, 72.
 Stirred Eggs, 77.
 St. Lawrence Crab, 170.
 Strawberry Pudding, 108.
 Stuffed Eggs, 186.
 Sweetbread Patties, 71.
 Sweetbreads Sautéd, 178.
 Sweetbreads with Mushrooms, 161.
 Sweetbreads with Olive Sauce, 14.
- TENDERLOIN STEAK, 78.
 Terrapin, 16.
 Terrapin à la Baltimore, 35.

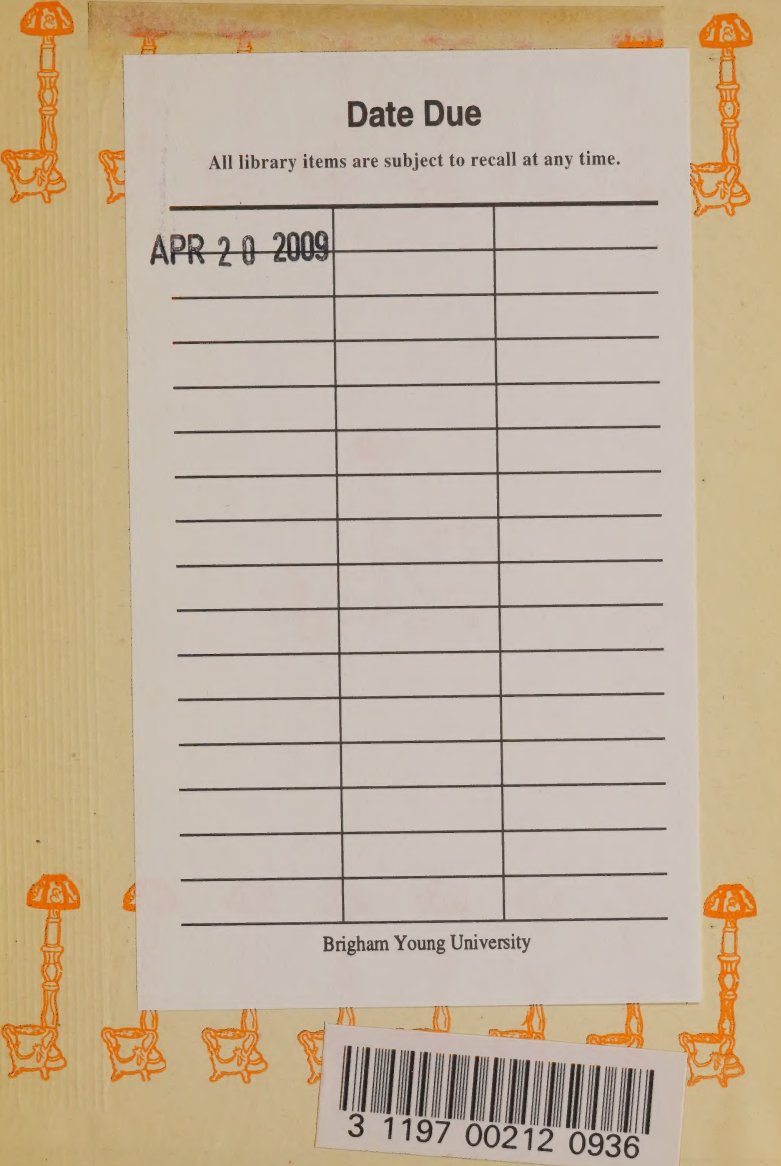


Index

- Terrapin à la Maryland, 203.
 Terrapin White Stew, 190.
 Toasted Wafers with Orange Marmalade, 197.
 Tomato Omelet, 145.
 Tomato Rarebit, 46.
 Tripe Stewed, 117.
 Tripe with Cream Sauce, 16.
 Turkey à la Tartare, 208.
 Turkey Hash, 9.
 Turkey with Mushrooms, 178.
 Turned Eggs, 68.
 UNIVERSITY GRILL, 18.
 VANILLA CARMELS, 158.
 Veal Ragout, 92.
 Veal with Asparagus Tips, 128.
 Veal with Mushrooms, 167.
 Veal with Tomato Sauce, 60.
 Venetian Eggs, 210.
 Venison Cutlets, 194.
 Venison Steak, 180.
 Vienna Orange Cream, 183.
 WELSH RAREBIT, 26.
 West Indian Mushrooms, 188.
 Wild Ragout, 190.





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